# Easy Sourdough

## Ingredients

- 150g sourdough starter
- 250g water
- 25g oil
- 500g flour
- 10g salt

## Steps

1. In the evening, put all ingredients in the mixer bowl. Using a kitchen scale helps. Measurements don't have to be exact.
2. Mix with the mixer's dough hook for 1-2min until mostly combined. Let dough sit ~30min for the autolyse process, which helps the gluten develop and gives a better crumb. Time doesn't have to be exact.
3. Mix for 10-15min, until the dough is stretchy. Cover loosely with plastic and ignore until morning.
4. Shape dough into a nice, round loaf. Let rise in a bowl, covered, until approximately doubled: anywhere from half an hour to a couple hours depending on the temperature. I line the bowl with a flour s
5. Preheat oven 425F with dutch oven. I like using a dutch oven, since it helps keep the bread moist. I've also tried baking on a pizza stone (which used to be our go to), but then it's recommended that
6. Turn the bread out onto a piece of parchment paper and set in the dutch oven. Slash the top; I usually do a simple X.
7. Bake for ~30min, then take the lid off the dutch oven and let the top crisp up (5-10min). The bread is done when it's 190F inside.