Hill's Mills & Mixers
BOSCH Kitchen Centre
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SOURDOUGH BREAD - Ruby and Friends

1 c starter (wild yeast)
2 c warm water
3 1/2 c white bread flour
2 t. salt
2 T. dry milk
1 T. honey

Hand method:
Mix well. Place ball of soft dough in a nest of flour. Knead in only enough flour to keep mixture from sticking. Develop the gluten for 10 minutes by kneading or pounding.

Place the satin-smooth ball in a warm, greased bowl and cover bowl with a hot, damp towel. Allow dough to rise for about 5 hours at room temperature (72 degrees F), or until it doubles in bulk. (Five hours rising time is characteristic of sourdough bread made with wild yeast, which takes longer to rise than commercial yeast.)

Shape into 3 loaves and allow to rise again for about 3 hours (use small pans 3 ½" x 7 ½").

Bake at 325 F for about 1 hour in greased

Ruby Hill | Hill's Mills & Mixers | 403-327-3529 or TF 1-866-327-3559