

## Sourdough Bread

### To make the starter:

1. Mix  $\frac{1}{2}$  cup Pillsbury Bread Flour with  $\frac{1}{4}$  cup warm water in a mason jar.
2. Mix with a fork until smooth; the consistency will be thick and pasty. If measuring by volume, add more water to thin out the texture if needed. Cover with plastic wrap or a lid, and let it rest in a warm spot, about 75-80 F for 24 hours.
3. Feed starter every 3-5 days with:
  - 3 Tbsp Potato flakes
  - $\frac{3}{4}$  cup sugar
  - 1 cup water

If using a starter from scratch, it is ready to use when it has the following signs, usually around day seven:

- bulk growth to about double in size
- small and large bubbles on the surface and throughout the culture
- spongy or fluffy texture
- pleasant aroma

### To make bread:

1. Mix dry ingredients:
  - 6 cups Pillsbury Bread Flour
  - $\frac{1}{2}$  Cup Sugar
  - 1 Tbsp Salt
2. Mix liquids in a separate bowl:
  - 1 tsp yeast and 1  $\frac{1}{2}$  cups warm water
  - $\frac{1}{2}$  cup vegetable oil
  - 1 cup starter
3. Mix the wet and dry ingredients in a large bowl. Stir and knead flour. Pat with oil, cover with a paper towel, and let rise for 8-12 hours.
4. Punch down and knead flour. Separate into three separate loaves. Let rise in loaf pans for another 8-12 hours.
5. Bake in preheated oven for 22 mins. Enjoy!

**For cinnamon bread:** spread the dough (1 loaf worth) flat and layer it with butter or margarine, brown sugar, and cinnamon. Roll up and tuck ends in. Mix powdered sugar, milk, and vanilla for icing. Bake as directed. Enjoy!