

# TIM FARMER'S COUNTRY KITCHEN

## SOURDOUGH BREAD 2

*3/4 teaspoon active dry yeast  
5 ounces warm water  
1 cup sourdough starter  
1/2 tablespoon salt  
2 cups all purpose flour*

Mix together water and yeast and let sit 5 minutes. Add in rest of ingredients and knead until combined and sticky dough forms.

Place on floured surface and knead for a few minutes and shape into ball. Place in greased bowl, cover and let rise for 2 hours in warm place. Punch down dough, place on floured surface, knead a few minutes, and form into loaf. Place in greased bread pan and cover for 2 hours in warm place. Heat oven to 425 degrees and cook bread for 10 minutes. Reduce heat to 400 degrees for 20 minutes. Remove and let cool before cutting.

