



SOUR DOUGH BREAD

STARTER

- 1/2 Packet Active Dry Yeast
- 2 1/2 Cups Lukewarm Water
- 1 Tablespoon Sugar
- 2 Cups Flour

BREAD

- 1 Cup Starter
- 1/2 Cup Scaled Milk
- 1 Teaspoon Salt
- 1 Tablespoon Sugar
- 2 Teaspoons Melted Shortening
- 2 1/2 to 3 Cups Flour

DIRECTIONS

1. Soften yeast in 1/2 cup water, add rest of water, sugar, and flour. Mix well.
2. Let stand in a covered bowl for 3 days at room temperature. Stir down daily.
3. When you are ready to make bread, measure out 1 cup starter for the bread.
4. To the remaining starter, add 1 cup water, 1/2 cup flour, and 1 teaspoon sugar. Cover and let stand again for 3 days.
5. Cool milk to lukewarm and add to starter.
6. Add salt, sugar, and shortening.
7. Add flour and mix.
8. Knead for 10 minutes.
9. Place in a greased bowl and let rise until doubled in bulk.
10. Punch down and let rise a second time.
11. Punch down and let dough rest for 10 minutes.
12. Shape into 2 small loaves or 1 large one.
13. Let rise in greased bread pan until doubled.
14. Bake in a 400 degree oven for 40 to 45 minutes.