



## SOURDOUGH BREAD

- 1 1/2 Cups Warm Water
- 1 Cup Sourdough Starter
- 6 Cups All Purpose Flour
- 2 Teaspoons Sugar, Honey or Molasses
- 2 Teaspoons Salt
- 2 Tablespoons Butter
- 2 Eggs, beaten

## DIRECTIONS

1. Combine water, sourdough starter, 4 cups flour, sugar, and salt.
2. Let stand overnight in a warm place to ferment.
3. The next morning stir down and crust which may have formed.
4. Add 1 cup flour, butter, and eggs.
5. Turn onto a bread board covered with remaining flour.
6. Knead until dough is smooth and elastic.
7. Shape into 2 loaves and place in bread pans.
8. Brush lightly with melted butter.
9. Cover and allow to rise until doubled in bulk.
10. Bake in a 400 degree oven for 45 to 50 minutes.