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# Sourdough Bread

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## Ingredients

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- 3 – 3 1/4 c flour unbleached all-purpose flour
- 1 1/4 c water
- 3/4 c active sourdough starter
- 1 T honey
- 1 1/2 tsp sea salt

## Directions

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1. Mix water, starter, honey, salt and 2 cups flour in your stand mixer.
2. Allow the shaggy dough to rest for 20 mins to allow the flour to soak up as much moisture as possible.
3. Add more flour as needed to form a soft, slightly sticky dough that pulls away from the sides of the mixer and forms a ball.
4. Knead until dough comes together in a slightly sticky ball.
5. Place dough in a lightly greased bowl. Cover with a kitchen towel and set a timer for 15 min.
6. When the timer goes off, return to the dough with wet fingertips and gently pull one side up and into the center, turning the bowl 1/4 turns and repeating all the way around the dough ball. Repeat every 15 mins for the first hour.
7. Fold dough this way every hour for the next 4-6 hours.
8. After the long rise, place your dough on a lightly floured surface and fold one more time. Let rest 5-10 mins.
9. Flip dough over and gently tuck it around and under as you rotate it, to create a nice firm surface and some tension as you form your boule. Try to get the top of the dough really tight.
10. Place dough seam side up in a well floured banneton or greased bowl. Cover lightly with a towel and set aside.
11. Preheat your oven to 500 degrees, with the dutch oven inside for 45-60 mins. If your dutch oven can't withstand that heat preheat to 450.
12. Allow loaf to rise while oven is heating or until a fingertip pressed into the surface causes the dough to slowly fill back in.
13. Invert dough onto a piece of parchment paper. Immediately before adding the dough to the dutch oven, slash the top with a sharp serrated knife or lame. Make quick, confident strokes about 1/4 inch deep.
14. Put dough in the dutch oven with the lid on, reduce the heat to 430 and bake for 20 mins.
15. Remove the lid and bake another 15-20 min or until the top is golden brown and the bottom sounds hollow when tapped.
16. Cool completely before slicing—the bread continues to build structure as it cools.

\*\*Can also bake on cookie sheet with parchment.