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# Soft Sourdough Sandwich Bread

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## Ingredients

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- 1/3 cup sourdough starter, bubbly and active (fed within 12-24 hours)
- 1 1/2 cups warm water
- 1/4 cup cane sugar
- 3 1/2—4 cups bread flour
- 1 1/2 T. extra virgin olive oil
- 2 teas. sea salt

## Directions

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1. Add the starter to a large bowl. Mix in warm water and sugar, stirring until dissolved. Add bread flour, oil and salt. Stir with a dough whisk or wooden spoon until a thick, shaggy dough forms. Flour your hands, and finish mixing dough by hand until all the flour has been absorbed. Cover with a clean, damp kitchen towel and let the dough rest for 30-45 minutes.
2. Coax the dough from the bowl and stretch and fold the dough by stretching 4 inches then pushing it down the middle and turning 1/4 until you make a circle. Return the dough to the bowl, cover with a damp towel, and let rise at room temperature overnight (at least 8-10 hours) until double in size.
3. In the morning, lightly flour your countertop. Remove the dough from the bowl, gently stretching it into a rectangle, then use your fingers to dimple the dough to release the air. Roll up dough into a log shape. Cover and let the dough rest 10 minutes.
4. Spray bread pan with cooking spray. Tighten the dough log by gently pulling it towards you along the counter top for 5-8 inches. Place it in your loaf pan, seam side down. Cover and let rise for 1-2 hours, until dough has doubled in size. Press the corner edge of the dough in 1/2 inch and if the indentation remains, it's ready to bake.
5. Preheat your oven to 375. Bake in the center of the oven for 40 minutes. The top of the loaf should be golden in color. After 10 minutes, tilt the pan to remove the bread to cool on a cooling rack. Wait at least 1 hour before cutting (to prevent the loaf from deflating.)