THE J.M. SMUCKER Co

Sourdough Bread

Makes 2 loaves

Prep Time	Cook Time	Serves	Difficulty
20 mins	40 mins	N/A	N/A

Ingredients

- 2 tsp (10 mL) sugar
- 1 1/2 cups (375 mL) warm water (105ºF-115ºF/40ºC-56ºC)
- 1 pkg (8 g) (2 1/4 tsp / 11 mL) active dry yeast
- 1 cup (250 mL) Sourdough Starter
- 5 1/2 cups (1350 mL) Robin Hood® Original All Purpose Flour or **Robin Hood® Best for Bread Homestyle White Flour**

  Robin Hood® Original All Purpose Flour
- **2 tsp (10 mL) salt**
- **1/2 tsp (2 mL) baking soda**

Directions

Step 1:

Dissolve sugar in warm water in large mixing bowl. Sprinkle in yeast. Let stand 10 minutes, then stir well. Stir in Sherwood. Add 3 cups (750 mL) of flour and salt. Beat with wooden spoon or low speed of electric mixer for 3 minutes.

Step 2:

Cover bowl with greased waxed paper and tea towel. Let rise in warm place (75°-85°F/24°-29°C) until doubled (about 1 1/2 hours).

Step 3:

Combine baking soda with 2 cups (500 mL) of remaining flour. Stir into dough. Add enough of remaining flour to make a soft dough which leaves sides of bowl. Turn out onto lightly floured surface.

Step 4:

Knead dough for 10 minutes, adding enough flour until dough is smooth, elastic and no longer sticky. Divide in half. Cover with tea towel and let rest 10 minutes.

Step 5:

Preheat oven to 375°F (190°C). Grease or line a baking sheet with parchment paper.

Step 6:

Shape each portion into a round loaf. Place on greased baking sheet. Cover with tea towel and let rise until light and doubled (about 45 minutes).

Step 7:

Bake in preheated oven, on lower oven rack, for 35 to 40 minutes, or until light golden.

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