



# Sour Dough Bread – Natasha's Kitchen

SERVINGS:

PREPPING TIME:

COOKING TIME: 26 MIN

## Ingredients

2 T granulated sugar  
2 T olive oil  
1 C warm whole milk  
1 tsp salt  
3 C bread flour  
½ sour dough starter

## Instructions

- **Set up the breadmaker:** Typically at night, add the 6 ingredients to the bread maker and select the dough setting.
- **In the morning:** I weigh the dough and cut into 2 equal pieces. Then add them to 2 small casserole dishes lined with parchment paper (or use cooking spray).
- **Second rise:** Let the dough rise again. Either 4 hours covered on the counter or about 2 hours in a very slightly warmed oven (heat for 30 seconds and turn off).
- **Bake:** Heat the oven to 375 and cook for 13 minutes. Then switch the locations of the pots and spin each of them 180 degrees. This ensures even cooking.
- **Post cooking:** Remove the pots and empty the loaves onto a rack to cool off. Let them cool thoroughly before slicing.