

Recipe:

- 1 cup sourdough starter ([directions](#))
- 1 cup lukewarm water
- 2 teaspoons [salt](#)
- 3 to 4 cups [organic all-purpose flour](#)

Baking instructions:

1. In a large mixing bowl, combine the starter, water, and salt and mix well. Add 2 cups of the flour and stir until well combined. Allow the mixture to rest for 5 minutes.
2. After 5 minutes, add more flour ½ cup at a time, until the dough is sticky but can be handled. Sprinkle the counter with flour, place the dough on the flour, and knead (the dough should feel elastic and easy to knead). Continue to add small amounts of flour at a time while kneading until the dough does not stick to your hands. Knead for 10 to 15 minutes for high-gluten flour, less for flours with less gluten, like einkorn wheat flour.
3. Place the dough in a large mixing bowl and cover it with plastic wrap. Allow the dough to sit for at least 8 hours or overnight at room temperature. The dough should double in size.
4. Pop it out of the bowl, knead in about 2 tablespoons of flour, and shape the dough to fit whatever you'll be baking it in, such as a loaf pan. If you are using a loaf pan, grease it now. If you are using a traditional proofing basket, sprinkle it with flour. Place the shaped loaf in the pan or basket and loosely cover it with plastic wrap. Place it on the countertop and let it rise for 2 to 4 hours. You will know it is ready when it is close to or fully double in size.
5. Preheat the oven to 550°F or the hottest setting (sourdough likes it hot!). If you are using a proofing basket, place a cookie sheet in the oven before preheating. Once the oven is preheated, turn the temperature down to 450°F. If you are using a proofing basket, take the cookie sheet out and gently flip the loaf out of the basket and onto the cookie sheet.
6. Place the loaf in the oven and bake for 10 minutes. Turn the temperature down to 350°F and bake for an additional 30 minutes, or until the bread sounds hollow when you knock on it or the internal temperature is 190°F.
7. If you are using a loaf pan, remove the pan from the oven and place it on a wire rack to cool. If you are using a cookie sheet, use hot pads to transfer the bread out to a wire rack.
8. Allow the bread to cool completely before cutting into it, preferably with a serrated knife to avoid any problematic crumbling.

Tip: Whole-wheat flour tends to absorb water less quickly, so if you use it, be patient in step 1 and allow the flour mixture to rest for the full 5 minutes. Too little water or too much flour results in a useless brick of dough.

Note: A proofing basket is generally made of wicker and is used to produce a rustic, artisan-style bread. It's used during the second ferment of the sourdough, and when you transfer the dough from the basket to the cookie sheet, you will see the spiral design of the basket imprinted on the loaf.