



THE ART OF BREAD MAKING

SOURDOUGH

- 2 cups of All Purpose Flour
- 3 tablespoons of Sugar
- 1 tablespoon of Active Dry Yeast
- 1/2 teaspoon of Salt
- 2 cups of Warm Water

Mix in plastic or glass bowl till blended. Cover with cloth and set in warm place out of draft. Stir several times each day. Let ferment 2 to 3 days. To use, remove starter needed for recipe then refrigerate remaining starter. Replenish every 7 to 10 days by stirring equal amounts of water and flour. Let stand at room temperature overnight and return to fridge.