



White Sourdough

**Recipe from my FAVORITE FOOD BLOG, alexandracooks.com. This is the most foolproof sourdough bread I have tried. She (Alexandra Cooks) has better instructions than me so if you need more help, her blog is a great resource for this recipe (she did make the recipe!) and for a lot more bread recipes. I still have seasons when it doesn't rise as well or when it gets a little gummy in the inside, but it seems like once I go back to the basics, I can get it just right again. This bread tastes better than a restaurant - it is so delicious!!



White Sourdough Boule

Ingredients

- 50 grams sourdough starter
- 375 grams (1 ½ cup + 1 tablespoon) warm water
- 500 grams (4 cups + 2 tablespoons) bread flour (I like using [Breadtopia organic select bread flour](#) because some bran and germ is left intact, but they also make an [organic white bread flour](#) that bakes really well, it just doesn't have the bran and germ. Both work in this recipe. The white may rise a little more and be a little less dense, but the select still rises well and isn't dense like a wheat bread.)
- 9 grams (1 ½ teaspoons) course sea salt

Directions

Activate Starter: First discard about 1/4 of your starter. You will sometimes want to discard more if you have left your starter too long in the fridge or if you need some for a discard recipe. I always

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