

BREAD MACHINE SOURDOUGH BREAD

(FROM KING ARTHUR FLOUR)

INGREDIENTS

FOR 1 1/2-POUND LOAF

2 teaspoons active dry yeast or **instant yeast**

1 1/2 teaspoons salt
1 1/2 teaspoons sugar
2 1/2 cups unbleached, all-purpose **flour**
2 cups sourdough starter, fed, active, and at room temperature (any variety is fine)
2 tablespoons vegetable oil
2 tablespoons lukewarm water

FOR 1-POUND LOAF

1 teaspoon **active dry yeast** or instant yeast

1 teaspoon salt
1 teaspoon sugar
1 2/3 cups unbleached, all-purpose **flour**
1 1/3 cups sourdough starter, fed, active, and at room temperature (any variety is fine)
1 tablespoon vegetable oil
2 tablespoons lukewarm water

Instructions

1. Place the ingredients into the pan of your machine, in the order suggested by the manufacturer; program for French Bread, or a similar long-rising cycle; and press start.
2. Check the dough after about 10 minutes of kneading; add additional water or flour as necessary to make a smooth, soft dough.
3. Remove the bread from the machine when it's done, and cool it on a rack.