

RECIPE 2:

Ingredients

1 lb Sourdough Bread Mix
8.6 oz (1 cup + 1 tbsp) warm water (100-110°F)
2 ¾ tsp active dry yeast or 2 tsp instant yeast
*Make sure to double the recipe for the 2 lb mix option



Please Scan QR code for more information.

Instructions

- 1. Activate Yeast (if using active dry):** Dissolve yeast in warm water. Let sit 5-10 minutes until foamy. Skip this step for instant yeast.
- 2. Mix Dough:** Combine mix and yeast solution. Mix on low speed or by hand for 6-7 minutes, until the dough is smooth and stretchy.
- 3. First Rest:** Cover and let rest for 15 minutes at room temperature.
- 4. Shape Dough:** Shape into a boule (round) or bâtard (oval). Place on parchment or in a floured proofing basket.
- 5. Proof:** Cover loosely and proof for 40-60 minutes until puffy but not overexpanded.
- 6. Second Rest:** Uncover and rest for 15 minutes while oven preheats.
- 7. Bake:** Preheat to 390°F. Bake for 30-35 minutes, until deep golden and hollow-sounding when tapped.

Tips

Ideal dough temp: 78-82°F
For a crustier loaf, add a pan of hot water to the oven for steam
Cool completely before slicing to retain crumb texture

This recipe will yield 1 medium to large loaf of bread — either:
One 9x5" pan loaf, or one round/oval loaf, ideal for a baking stone or Dutch oven.
If you'd prefer to make rolls or smaller loaves, it could be divided into: 2 small baguettes or 3-4 sourdough rolls (~6-7 oz each).