

Hunter's Rainy Day Sourdough Bread

Easy To Follow

Measurement & Directions
Are Standardized.

Instructions for the Bread Machine .

Food Handler Information: Click [Here](#) .

Ingredients added to Bread Machine [Dough Setting]:

- ❖ 2 Cups [Sourdough Starter](#)
- ❖ 1 Tbs Yeast
- ❖ 1 Tbs Salt
- ❖ 1 Tbs Brown Sugar
- ❖ 3 Cups Bread Flour

Mix in food processor:

- ❖ 3 Chive Onions (**Chopped**)
- ❖ 1/2 Yellow Onion (**Fine Chopped**)
- ❖ 20 Large Italian Basil Leaves (**Sliced**)
- ❖ 2 Tbs Roasted Garlic (**Minced**)
- ❖ 3 Tbs Parmesan Cheese (**Grated**)



Pour , in less than 1 minute after starting bread machines' mixing process.

- ❖ 1 Cup Warm Water (**110° Degrees**)

Mix in Bread Machine - From instructions above using Bread Machine (**1 1/2 Hours**) on [Dough Setting], if available; Else use other known methods.

Remove and separate from Bread Machine:

Dough comes out runny and rising; Separate into equal parts (**Makes three loaves**)
Knead in 1 Cup Bread Flour, per loaf; until dough firms up.

Coat pan (**Cast Iron Skillet**) , place loaf in pan and baste (**brush**) dough with Extra Virgin Olive Oil.

Spilt bread loaf into equal parts (**Pie Cuts**)

(No additional rise time needed).

Baking Instructions:

Set oven 400° Degrees, place each loaf in oven and bake 35 minutes.

Remove and let cool 10 - 15 minutes(depending on preference) before eating. Wrap and store in a refrigerated area. There are no additional preservatives added; Bread may become stale and moldy if left out for an extended period of time.



Slice, Share and Enjoy

Instructions, Documents And Process Are Created By William Hunter Breedlove Jr. Whom Accepts No Guarantee/ Liability /
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