

# SILVER OAK

## Sourdough Bread

Here is a simple artisan-style sourdough bread recipe that you can make at home. An oven-safe pot with a fitting lid—like a cast-iron pot or Dutch-Oven—is the only special piece of equipment you will need. To make authentic sourdough, you need a sourdough bread starter. See our [5-Day Sourdough Starter Recipe](#). If you do not have a sourdough starter, you can still use this recipe to make delicious bread. However, it will not have the sour flavor of sourdough bread.



**Total Time: 10-24 hours**

**Prep Time: 1 hour**

**Recipe Makes: 1 loaf of bread**

### Ingredients

2 cup of water, ambient temperature

1 cup of activated sourdough starter OR ½ tsp of dry yeast

1 tablespoon of sugar

4 cups of all-purpose flour

2 teaspoons of salt

### Directions

1. In a large mixing bowl, mix the water, the sourdough starter and sugar.
2. Add the flour and mix with a wooden spoon to form it into a shaggy mass. The dough should look dry and under-mixed. Cover the bowl with plastic wrap and let stand for 1 hour.

3. After an hour, give the dough four to five full folds. Take a rubber spatula and dip it in some water to make it wet. Scrape along the side of the dough to lift and fold onto itself. Give the bowl a quarter turn and repeat this step three more times. After the third time, pick up the dough mass and flip it over in the container.
4. Cover the bowl with plastic wrap and set aside at room temperature (65°F to 75°F) for 8 to 10 hours for its bulk fermentation. During this period, the dough will rise and puff. It may even over-inflate and begin to lose its structure—that's okay!  
  
Tip: Make the dough before you go to bed at night and finish it the next morning.
5. After the bulk fermentation, it's time to give the bread another fold. Repeat the folding process in Step 3. Let the dough rest for 15 minutes.
6. While the dough is resting, preheat your oven to 500°F with a cast-iron pot inside.
7. After 15 minutes of resting, place the dough onto a well-floured work surface. To shape, take both sides of the dough and fold it onto itself like a tri-fold pamphlet. Do the same thing with the top and bottom of the dough, then flip it over. Transfer the dough onto an oiled sheet of parchment paper and let it rest until your oven is fully heated.
8. Once the oven has thoroughly heated, carefully pick up the dough by the corners of the parchment paper and place it into the pot.
9. Using scissors or a serrated knife, score the dough by cutting an "X" mark on the surface. Cover it with the lid and return the pot to the oven.
10. Lower the temperature of the oven to 450°F and bake the bread for 20 minutes.
11. Remove the lid and bake for an additional 20 minutes.
12. Take the pot from the oven and carefully grasp the corners of the parchment paper to remove the bread. Place the bread onto a cooling rack and let rest for 1 hour.