



San Francisco Sourdough Bread

Jacob · 28/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

1 hr 55 mins

Description

This San Francisco sourdough recipe makes two loaves Use a good sourdough starter one you have tended to for the best flavor

Ingredients

- - 4 $\frac{3}{4}$ cups bread flour
- or more as needed - 3 tablespoons white sugar - 2 $\frac{1}{2}$ teaspoons salt - 1 (.25 ounce) package active dry yeast - 1 cup warm milk - 2 tablespoons margarine
- softened - 1 $\frac{1}{2}$ cups sourdough starter - 1 extra large egg - 1 tablespoon water - $\frac{1}{4}$ cup chopped onion

Instructions

1. Combine 1 cup flour
2. sugar
3. salt
4. and yeast in a large bowl. Add warm milk and margarine. Stir in starter. Mix in remaining 3 3/4 cups flour gradually; you may need to add more flour depending on the climate. Turn dough out onto a floured surface and knead for 8 to 10 minutes. Place dough into a greased bowl
5. turn once to oil surface
6. and cover. Allow to rise until doubled in volume
7. about 1 hour. Punch down dough; cover and let rest for 15 minutes. Divide dough in half and shape into 2 loaves. Place loaves on a greased baking pan. Allow to rise until doubled in volume
8. about 1 hour. Preheat the oven to 375 degrees F (190 degrees C) Stir together egg and water in a small bowl until well combined. Brush over the tops of loaves
9. then sprinkle with onion. Bake in the preheated oven until loaves are golden brown and cooked through
10. about 30 minutes. An instant-read thermometer inserted into the center of a loaf should read 190 degrees F (88 degrees C).