



Herman Bread

Jacob · 28/09/2024



Prep Time

2 hrs

Dificult

Medium

Servings

3 hrs

Description

A simple way to use your extra Herman Starter Add one half cup of cheddar cheese for a totally different flavor

Ingredients

— - 1 (.25 ounce) package active dry yeast - 1 cup lukewarm water - 1 cup Herman Sourdough Starter - 3 tablespoons vegetable oil - 3 cups all-purpose flour - 1 tablespoon salt

Instructions

1. In a small mixing bowl
2. dissolve yeast in warm water. Let stand until creamy
3. about 10 minutes. In a large mixing bowl
4. combine the yeast mixture with the Herman Starter
5. oil
6. 2 cups flour and salt; mix well. Add the remaining flour
7. 1/2 cup at a time
8. stirring after each addition. When the dough has pulled together
9. turn it out onto a lightly floured surface and knead until smooth and elastic
10. about 8 minutes. Lightly oil a large bowl
11. place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume
12. about 1 hour. Lightly grease a 9x5 inch loaf pan. Deflate the dough and turn it out onto a lightly floured surface and form into a loaf. Place into the prepared pan. Cover with a damp cloth and let rise until doubled in volume
13. about 40 minutes. Preheat oven to 375 degrees F (190 degrees C). Bake in the preheated oven for 30 to 35 minutes
14. or until the top of the loaf is golden brown and the bottom sounds hollow when tapped. Tips Get the recipe for Herman Sourdough Starter.