

Sourdough Bread Checklist

Ingredients

200 grams all purpose flour
200 grams bread flour
50 grams whole wheat flour
350 grams purified water, room temperature
80 grams active sourdough starter*
10 grams kosher salt
50/50 mix of rice flour and all purpose flour

*Make sure to feed the starter the night before making the bread.

Checklist

- 1 Mix flour and water. Set timer for 1 hour.
- 2 Add sourdough starter and stir. Set timer & proof for 30 minutes
- 3 Add salt and mix with hands. Set timer & proof for 30 minutes.
- 4 Fold dough. Set timer & proof for 30 minutes.
- 5 Fold dough. Set timer & proof for 45 minutes.
- 6 Gently fold dough. Set timer & proof for 1 hour 30 minutes.
- 7 Pre-shape on counter with scraper. Set timer for 30 minutes.
- 8 Shape and place in banneton. Set timer for 30 minutes.
- 9 Store covered in fridge overnight.
- 10 Preheat dutch oven at 515° for at least 30 minutes.
- 11 Place on parchment and score. Bake in dutch oven for 17 minutes.
- 12 Place bread on rack, reduce temp to 400° and bake 23 minutes.

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a couple cooks