



## No-Knead Sourdough Sandwich Bread

🕒 20 hours 🍴 18 servings

### Directions

- 1 The night before baking the bread, in a large bowl, stir together flour and salt.
- 2 Add sourdough starter and water directly to the flour and salt mixture. Use a large spoon to stir until well-mixed and a wet dough forms (do not knead).
- 3 Cover the bowl with a towel and allow dough to rest in a warm place in your kitchen overnight, for 12-16 hours, until it has roughly doubled in size. In a colder kitchen it may need more time and in a warmer kitchen it might need less.
- 4 Once dough has risen, prepare a loaf pan by greasing with oil or cooking spray, then coat with flour by sprinkling some in and patting the pan on all sides to distribute it.
- 5 Use a floured spatula or large spoon to pat the risen dough down, releasing all air bubbles. Transfer the dough directly from the bowl into the prepared baking pan.
- 6 Cover the bread and allow to rise another 3-5 hours. The dough should double in size again but should not fall; if it's fallen, it will still taste good but won't be as pretty.
- 7 Once the dough has risen a second time, preheat the oven to 450 degrees Fahrenheit. Cover bread with foil and bake for 45 minutes. Remove foil and bake an additional 15 minutes. Bread is done when it sounds hollow when you tap it. It should be slightly crusty on top and golden brown.

### Notes

#### Total Time: 15-22 hours

Hands-on time: 10-15 min | Rise time: 14-21 hours | Bake time: 60 min

#### Serving Size

1 slice (1/18th of a loaf, about 1/2-inch slices in a 9-inch pan)

#### Pro Tip

If a whole grain loaf is desired, substitute all-purpose flour with half whole grain and half bread flour. Bread flour contains more gluten which will help the bread to rise despite the sharp edges of whole wheat flour.

#### Cooking Equipment

Large mixing bowl | Bread pan

**Leftovers** Store at room temperature up to 5-7 days in an airtight container; watch for mold on bread if in a humid environment. Freeze loaf up to several months.

**Feed sourdough starter** Add equal parts (by weight) of flour and water to sourdough starter and stir to combine. Allow to rest at room temperature up to 8 hours. If starter has not been fed in several weeks, feed 2-3 times before making bread. When not in use, store starter in the refrigerator. Feed starter about once per week for best results.

### Ingredients

- 3 cup Unbleached all purpose flour
- 1 tsp Salt (add more salt for more sour taste)
- 3/4 cup Sourdough starter (fed within 24 hours of making bread)
- 1 1/2 cup Water

### Nutrition (estimate per serving)

Calories	85 kcal	Fat	0 g
Carbohydrates	17 g	Protein	2 g
Fiber	1 g	Sugar	0 g
Cholesterol	0 mg	Sodium	131 mg
Vitamin A	0 IU	Vitamin C	0 mg
Calcium	4 mg	Iron	1 mg

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