

Caraway Bread

Y = 3 loaves

INGREDIENTS:

- 1 Tbsp active dry yeast
- 1 cup sour starter
- 2¼ cups warm water

- 1 Tbsp salt
- 2 Tbsp olive oil
- 3 Tbsp sugar

- 3 Tbsp caraway seeds
- 6½ cups all-purpose flour

Place yeast, sour starter, and warm water in a bowl. Whisk together.

Add salt, olive oil, and sugar. Whisk together.

In a separate bowl, mix caraway seeds and flour together.

Add half the flour to the wet mixture and whisk in.

Start mixing the remaining flour in with your hands as not to break the whisk.

Once a dough starts to form, remove from bowl and start kneading on counter.

Knead dough until a smooth ball forms, and all flour has been incorporated.

Oil and cover in a bowl in a warm place for 1 hr.

Punch down dough and divide into 3 portions.

Shape loaves and let rest 30 min.

Egg wash and slash loaves.

Bake at 375°F for 38 min.