

Sourdough Made Simple

A starter-friendly guide to
baking with your kit





Sourdough Sandwich Bread





Sourdough Sandwich Bread

Sourdough sandwich loaves make great toast, and of course, sandwiches! Enriched with some sugar, oil, and tangy sourdough starter, this bread is tender and soft.

Ingredients

- 1/2 cup sourdough start (unled, leftover starter at room tempuu)
- 3/4 cup warm water
- 2 1/4 cups all-purpose flour
- 2 tablespoons granulated sugar
- 2 tablespoons olive or avocado oil/ or vegetable oil
- 2 teaspoons instant yeast
- 1 1/4 teaspoons salt

Optional

- 1 1/4 teaspoons

Directions

1. In a large mixing bowl, combine the starter, water, flour, sugar, oil, yeast, and salt, Mix until a rough dough forms, then knead in the bowl using your hands for about 2 to 4 minutes.
2. Cover the bowl and place it in a warm spot. Let the dough rise until doubled in size, about 1 to 2 hours.
3. Shape the dough into a loaf and place it in a lightly grease 9"x5" loaf pan. Cover the loaf and let it rise until it's crowned about 1 inch over the rim or about 20 minutes before fr. a. prgheat the ovest to 350° F Bake the bread for 40-45 minutes, or until the crust is light golden brown





Sourdough Cinnamon Rolls





Sourdough Cinnamon Rolls

Sourdough cinnamon rolls are light, fluffy, and slightly tangy, and filled with sweet cinnamon flavor. For extra tang,

Ingredients

- 1/2 cup sourdough starter (frozen or defrosted starter at room temperature)
- 1/2 cup whole milk (warmed to about 110°F)
- 1 large egg (room temperature)
- 2 tablespoons unsalted butter (melted)
- 2 cups all-purpose flour
- 1 teaspoon granulated sugar
- 1/2 teaspoon instant yeast

Optional and Frosting

- 1/2 tablespoon half and half

Directions

1. In a large mixing bowl, combine the starter, milk, egg, melted butter, flour, sugar, yeast, and salt. Mix until a rough dough forms, then knead in the bowl using your hands for about 2-4 minutes.
2. Cover the bowl or place the dough in a covered, lightly greased large container and let rise in a warm spot until doubled in size, about 1 to 2 hours.
3. Melt the softened butter for the filling in a small mixing bowl, add the brown sugar and cinnamon, and stir until combined. Roll the dough into a 10 x 15" rectangle on a lightly floured surface. Spread the filling onto the dough but not all the way to the border. Roll the dough into a log. Using a sharp knife,





Sourdough Baguette





Sourdough Baguette

Sourdough baguettes are light and airy with a crispy crust all thanks to the sourdough yeast culture.

Ingredients

1/2 cup sourdough start (unled,
leftover starter at room temp.)
1 1/4 cups warm water
3 cups all-purpose flour
1 teaspoon salt

Optional

For a larger loaf, double the ingredients.

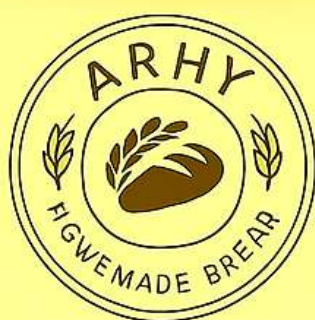
Directions

1. Combine all the ingredients in a large mixing bowl, and mix until it forms a dough. Knead for about 2 to 4 minutes until it becomes smooth.
2. Cover the bowl or place the dough in a warm lightly greased container to let it rise in size, it will take up to 5 hours.
3. Punch down dough and shape it into a baguette. Place the shaped baguette on a lightly greased or parchment-lined baking sheet. Bake the baguette in a preheated 450 F oven for 30 to 35-minutes or until it becomes a deep golden brown.





Sourdough Pizza Crust





Sourdough Pizza Crust

This pizza crust is made using sourdough discard. It's fast, flavor wonderful, and gives new life to sourdough discard you might otherwise throw away.

Ingredients

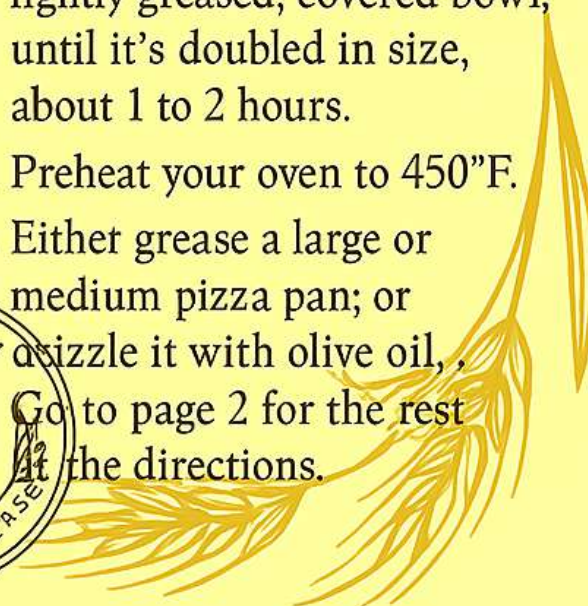
- 3/4 cup sourdough starter unfed (discard)
- 1/2 cup warm water
- 2 cups all-purpose flour
- 2 teaspoons instant baker's yeast
- 1 teaspoon salt

Optional

- 1 tablespoon pizza seasoning

Directions

1. Combine all of the ingredients in a bowl, or in the bowl of your stand mixer.
 2. Mix and knead everything together—by hand, mixer, or bread machine set on the dough cycle—until you've made a soft, smooth dough.
 3. Allow the dough to rise, in a lightly greased, covered bowl, until it's doubled in size, about 1 to 2 hours.
 4. Preheat your oven to 450°F.
 5. Either grease a large or medium pizza pan; or sizzle it with olive oil, .
- Go to page 2 for the rest of the directions.





Sourdough Sandwich Bread





Sourdough Sandwich Bread

Soft and scrumptious, sourdough sandwich bread pairs tangy sourdough flavor with whole wheat nutrition.

Ingredients

- 2/3 cup sourdough start (unfed, leftover starter at room temp.)
- 3 1/2 cups all-purpose flour or white whole wheat flour
- 1/4 cup powdered milk
- 3 tablespoons sugar
- 1 1/2 teaspoons salt
- 1 tablespoon instant yeast

Optional

- 4 tablespoons soft butter

Directions

1. Combine all the ingredients in a bowl, mix and knead until you've made a soft, smooth dough.
2. Place the dough in a lightly greased bowl or container. Cover it, and let it rise for about 90 minutes, until it's expanded quite a bit, but has not doubled in size.
3. Lightly grease an 8 1/2" x 4 1/2" loaf pan. Gently deflate the dough. Shape it into an 8" log, and place it in the pan. Cover and let rise until domed about 1" over the rim of the pan. 60 to 90 minutes.





Sourdough Biscuits





Sourdough Biscuits

Want to make tender, mouth-melting biscuits bursting with flavor? These sourdough biscuits really deliver.

Ingredients

1 cup flour

Or Gluten-Free if cup option:

1 cup King Arthur

Gluten-Free Measure for
Measure Flour)

2 teaspoons sugar

1 1/4 teaspoons baking powder

1/3 teaspoon salt, cubed butter

1 cup sourdough starter discard


Optional

3 to 4 tablespoons milk

Directions

1. Combine all the ingredients in a bowl, mix and knead until you've cold fat.
2. Add the starter and milk to form a smooth.
3. Put the dough onto a floured surface. Press it to a 1-inch thickness, Cut it in a 2 3/4" cutter. 16osm.
4. Place the biscuits in a lightly greased cast iron skillet. Bake in a ' preheated 425°F oven for 20 to 25 minutes, or until brown.





Sourdough Pancakes





Sourdough Pancakes

These sourdough pancakes are some of the best you'll ever make! They are light, fluffy, and full of flavor. For extra flavor, let the batter rest at room temperature for up to 2 hours before cooking.

Ingredients

- 1 cup sourdough starter (unfed, leftover starter at room temperature)
- 1 1/2 cups milk (whole or 2%)
- 1 large egg
- 2 tablespoons granulated sugar
- 2 tablespoons avocado oil or melted butter
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt

Optional

Zest of 1 orange

Directions

1. In a large mixing bowl, whisk the starter, milk, egg, sugar, oil and vanilla extract. Add the flour, baking powder, salt, and optional orange zest to the mixing bowl, then stir until combined.
2. For best flavor, cover and let the batter rest at room temperature for up to 2 hours. For thinner pancakes, add the full amount of milk. For thicker pancakes, use less milk.
3. Heat a nonstick pan over low heat for 2 minutes. Once the pan is ready, add a little butter or oil to aid with browning.
4. Scoop the batter onto the pan, and gently spread it into a circle. For extra flavor, flip the pancake over when the edges are set, and it has formed air bubbles, about 2 to 3 minutes.

