

The Rancher's Wife Sourdough Bread

by Aurora Wetstein, Home Wisdom Collective

Ingredients

- ½ Cup Sourdough Starter
- 1 ¼ Cups Lukewarm Distilled Water
- 1 Tbsp Raw Honey
- ¼ Cup Butter
- ¼ Cup Olive Oil
- ½ Tbsp Celtic Salt
- 4 Cups Unbleached All Purpose Flour or Freshly Milled Flour

Directions

1. In a mixing bowl combine water and starter until incorporated.
2. Next add in honey, butter, and oil.
3. Combine ingredients and add salt.
4. Using a dough hook, turn on the mixer and add flour one cup at a time until fully incorporated.
5. Let the dough knead for 10 minutes or until the dough is smooth and stretches without tearing.
6. Transfer the dough into a greased bowl and cover with plastic wrap, let rise for 3 hours or until doubled.
7. Shape the dough on a floured surface and tuck ends under to form a smooth top.
8. Place into a greased bread pan, cover, and let rise 2 hours or until top peaks above the pan.
9. Bake at 350°F for 40 minutes or until golden brown.
10. Smother the top with butter immediately after baking to keep the crust soft. Let cool or serve warm.

Notes & Tips

- Use a rubber band to mark the top of your starter before fermentation - it helps track the rise.
- If using freshly milled flour, let it sit for 20 minutes before kneading to absorb the moisture.
- Don't skip the final butter brush! It's key for a soft, flavorful crust.
- If your kitchen is cooler, try placing the dough in the oven (off) with the light on for a cozy rise.
- For extra depth of flavor, cold-proof the shaped loaf in the fridge overnight before baking.
- You can substitute 1/2 cup discard for fresh starter in this recipe - it's that forgiving.
- This loaf freezes beautifully. Slice before freezing so you can toast from frozen anytime.