

## Sourdough Starter

Feed starter every five to eight days. Have at least one cup of starter to feed. If you have more than 2 cups of starter to feed divide in half and feed each half full amount of recipe.

### Feeding Starter

3 TBSP of instant potatoes

1 C hot tap water (between 103°F-115°F)(I use around 110°F) (I use only tap water for this)

½ C raw sugar (up to ¾ C)

Stir and let stand at room temperature at least 10 hours after feeding. Starter is now ready to use if desired. If bread is to be made, measure out starter for recipe and return remaining portion to refrigerator, or put all of starter in refrigerator to make bread another day. (I store starter in a quart jar mason jar with holes punched in the lid so that the starter can breathe) Be sure to use BREAD FLOUR, all purpose will not work)

### Notes

Keep between 1 and 2 cups of starter. Do not feed more than 2 cups.

Day1 Morning feed	Night make dough and set for 1st rise	Day 2 Morning divide and set for second rise	Night (8 hours later) bake
Day 1 Morning	Night feed	Day 2 Morning make dough and set for 1st rise	Night (8 hours later) divide and set for 2nd rise
		Day 3 Morning Bake bread	

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## Sourdough Bread Recipe

### Ingredients

1 cup of starter (fed)

6 cups of bread flour (it has to be bread)

½ C of oil

1 tsp salt

¼ C of sugar (if you use honey, you can use a little less)

1 ½ C hot tap water (between 103°F-115°F)(I use around 110°F) (I also have used Whey from the cheese for this. It enhances the "sour".)

### Directions

1. Mix dry ingredients in large bowl. Make a well in the center of dry and add all liquid ingredients. Mix all together. It is going to be a little wet and liquidity. Don't expect a dry dough ball.
2. Cover with plastic wrap and let rise 10-10 ½ hours.
3. Grease 3 large or 6 small bread pans with solid shortening. Divide dough evenly between pans. Let rise again, this time for 8-8 ½ hours, uncovered.
4. Bake at 350°F for 30 minutes. Allow to cool in pans for 5 minutes, remove from pans to cooling racks and allow to cool before slicing.

## Sourdough Coffee Cake

1 Cup Starter  
1 ½ cups bread flour  
1 ½ tsp vanilla  
½ cup sugar  
¾ tsp soda  
½ tsp salt  
1 egg  
½ cup oil

### Directions

1. Mix all ingredients together until smooth.
2. Place in a greased 9 inch square pan.
3. Bake at 350°F for 30 minutes, this does not need the rising time before baking.

### Topping ingredients

½ stick of butter melted  
½ cup of brown sugar  
½ cup of raisins  
1 tsp cinnamon  
½ cup of chopped nuts (optional)  
½ cup of coconut (optional)

Mix all ingredients together and sprinkle on dough.

## Sourdough Cinnamon Rolls

### Ingredients

- 1 cup of starter (fed)
- 6 cups of bread flour (it has to be bread)
- ½ C of oil
- 1 tsp salt
- ¼ C of sugar (if you use honey, you can use a little less)
- 1 ½ C hot tap water (between 103°F-115°F)(I use around 110°F) (I also have used Whey from the cheese for this. It enhances the "sour".)

### Directions

1. Mix dry ingredients in large bowl. Make a well in the center of dry and add all liquid ingredients. Mix all together. It is going to be a little wet and liquidy. Don't expect a dry dough ball.
2. Cover with plastic wrap and let rise 10-10 ½ hours.
3. Roll out rectangle and spread soft butter, add sugar and cinnamon mix (this is a sugar cinnamon ratio that you like).
4. Roll long side into the other long side, making a log, cut about 1-1 ½ inch rolls using dental floss place in pan to rise (until they reach a size you like).
5. Bake at 350°F for 30 minutes. (maybe) I was not given this info, basically watch them until they are brown and no longer doughy.

### Icing

- 1 TBSP butter,
- 1 and ½ oz cream cheese
- 2-3 tsp milk
- 1 ½ cup powdered sugar
- ½ tsp vanilla

1. Mix ingredients until smooth, pour over cooked cinnamon rolls while cooling. You can mix extra icing for dipping.