

Beginner Sourdough Batter Bread

Ingredients:

- 3 tbsp (45 g) butter, divided (2 tbsp [30 g] softened, 1 tbsp [15 g] melted + cooled)
- 250 g water (1 cup + 1 tbsp)
- 150 g active starter (2/3 cup)
- 15 g honey (1 tbsp)
- 300 g bread flour (2 1/2 cups; I use King Arthur Bread Flour)
- 5 g salt (1 tsp)

Directions:

- 1) Butter a 1.5 qt (9X5) loaf pan with 1-2 tbsp softened butter.
- 2) **Mix** all the ingredients, except butter, together in a mixing bowl. Mix for three to five minutes for best results.
- 3) Pour batter into the loaf pan and smooth out with a spatula. It should fill the loaf pan exactly halfway.
- 4) Top with 1 tbsp melted butter; cover.
- 5) **Ferment:** Let the mixture rise until it reaches the top of the loaf pan (*approx 3-6 hours at room temperature, depending on your environment*).
- 6) **Bake** at 425 F for 25-30 minutes, until internal temp reaches 200 F.
- 7) **Enjoy!**
- 8) **How to store:** Store in a Ziploc bag on the counter for three to five days, or slice and store in the freezer.

To reheat: Toast until warmed through for best results.

Notes:

- Since there's not much gluten development, the dough won't hold in air bubbles well. Be sure not to underestimate the power of a good mix before the loaf goes into the pan. You may notice some bubbles pop out the top of the loaf as it's rising. That's normal! Let the dough rise to double in size anyway.
- The pan it's placed in is its shape holder. You could do this in any pan, as long as the dough is halfway to the top.
- If your starter is very new (*maybe this is your first bread recipe!*), you may notice even slower rise times. If this loaf doesn't rise much at all for you, your starter is not ready. Bake the loaf anyway, let it cool, chop it up into cubes, coat in olive oil; salt; and your

favorite seasonings, and bake again at 375 F for 15-20 minutes. Enjoy your new favorite sourdough croutons!