

Mrs Marsland's easy, no-knead to Sourdough loaf



You will need:

- . 150 g sourdough starter
- . 300 ml water
- . 500 g strong white bread flour (plus extra to sprinkle)



Instructions:

1. Place all the ingredients in a large bowl and mix together with a wooden spoon until they are all combined and make a sticky mass.
2. Leave the dough in the bowl and cover loosely.
3. Put the bowl in a warm room overnight or for 8-10 hours.



4. Shape the dough into a ball and place into a well floured banneton or oven-proof bowl. *I line my bowl with baking paper.*

Dust with a little flour and leave to rise for a further 4-6 hours.

Set the oven to 220°C (200°C (fan)/gas mark 6.

Score the top of the bread several times with a sharp knife.

Bake for 50 mins, until risen and golden.

Transfer to a wire rack to cool.



DON'T FORGET TO FEED YOUR SOUDOUGH.