**Easy Sourdough Bread**

**Ingredients**

* 2 – 2 ½ cups [bread flour](http://www.foodterms.com/encyclopedia/flour/index.html)
* 1 cup [sourdough](http://www.foodterms.com/encyclopedia/sourdough/index.html) starter
* 3/4 teaspoon salt

**Directions**

In an electric [mixer](http://www.foodterms.com/encyclopedia/mixer/index.html) with the dough hook, combine the flour, starter and salt, and knead until it no longer sticks to the sides or bottom of the mixing bowl, adding more flour if necessary. Check for proper gluten development by doing the window pane test.

Turn the dough out onto a lightly floured counter and shape into a round boule.

Line a dutch oven with parchment paper.

Place boule into pot with seam down. Cover with the dutch oven lid and let rise for 2 hours at room temperature. Transfer to the fridge overnight.

The next day, preheat oven to 425 degrees F. With a sharp serrated knife slash a large X pattern in the top of the loaf. Replace the lid and bake for 15 minutes with the lid on. Remove the lid and continue to bake for another 20- 30 minutes. Bread is done when it is deep brown with a thick crust. Test with a thermometer – it should read 180 degrees F.

Remove the pot from the oven. Turn loaf out onto a wire rack and let cool on a for at least 30 minutes before serving.

Listen for the crackle of the crust as it cools!