

Milk Sourdough Bread

makes one large or two small loafs

Ingredients:

1 cup sourdough starter - room temperature

$\frac{2}{3}$ cup milk - lukewarm

$\frac{1}{4}$ cup water

2 tablespoons melted butter

1 tablespoon sugar

1 tablespoon salt

3 $\frac{1}{4}$ cups bread flour

1 teaspoon dry yeast

1 egg beaten with 2 tablespoons milk to brush the bread

sesame seeds, poppy seeds or caraway to sprinkle the bread

Directions:

Melt/whisk the yeast with $\frac{1}{4}$ cup water, add the sugar and 2-3 tablespoons flour, mix well and set aside.

Mix together the sourdough starter and milk.

Add the milk mixture and yeast mixture to the remaining flour. Add salt and butter and knead well (you can use the mixer with the dough attachment) until you get a smooth and elastic dough.

Cover the dough and set aside to proof - for about 1-2 hours.

Then tip the dough out onto a lightly floured surface, knead well, divide into two pieces and form two loafs (or just make one large loaf). Cover and leave them to proof for about 45-60 minutes.

Then cut the top of the loaf with a sharp knife, brush with the egg and milk mixture and sprinkle with the seeds.

Bake in a preheated oven 460F/240C for about 10 minutes. Then turn down the

temperature to 375F/190C and bake for another 15-20 minutes - until golden brown and risen well.

Cool down on a wire rack. Slice and serve.

You can freeze the bread as well.

Enjoy!:)