Sourdough: long covered baker

See this post for pictures.

1. Leave the dough in the baker, covered, until its center has risen above the edge BUT no longer than 1 hour before serving time.

Note: Don't bother slashing unless you really think it's necessary.

- 2. Put the baker into the cold oven, covered.
- 3. Turn on the oven to 450. Listen for the oven beeping to let you know it's reached temperature (maybe 10 minutes).
- 4. Cook the bread for 20 minutes after the oven beeps. (If you don't hear the beeps, try baking for 30 minutes.)
- 5. Take off the cover, and cook the bread 5-15 minutes more, until it's browned.
- 6. Take the bread out of the oven, and let it cool on a rack.