

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.