New to bread baking? This recipe is designed for the beginner baker, requiring only a few ingredients and basic kitchen equipment. Ready for a level up? Try Head Doughpuncher David Norman’s Country Sourdough recipe: easytigerusa.com/recipes

PREPARE YOUR STARTER:
Make sure to work through the sourdough starter instructions through the ’Bulk Feed’ stage. After this step, your starter is ready to be used in this recipe.

INGREDIENTS
3 ¾ cups all-purpose flour, plus more as needed
1 ¾ teaspoons kosher salt
½ cup Easy Tiger Sourdough Starter
1 ½ cups warm water

EQUIPMENT LIST
Measuring Cups
Large Bowl (x2)
Medium Bowl
Parchment Paper
Dutch Oven (or other heavy-bottomed pot)

This recipe was adapted from Jim Lahey’s ‘No Knead Bread’ recipe and revised from Food52’s sourdough adaptation.

DIRECTIONS
• In a large bowl, whisk flour and salt.
• Add water to a medium bowl. Break starter into pieces and drop into water, ‘swishing’ the starter around in the water with your hands until it is mostly dissolved and a few bits remain.
• Add water mixture to the flour, squeezing with your hands (or stirring with a spoon) until the mixture just comes together. You don’t want spots of flour but don’t worry about creating a smooth, cohesive dough. A rough, shaggy ball is totally fine at this step.
• Cover the bowl with plastic wrap and allow to sit at room temperature for 1 hour.
• After 1 hour, uncover the bowl and fold the dough over onto itself a few times. The best way to do this is to grab the dough with your hand, starting at the top of the bowl furthest from you, and pull it over onto itself towards the bottom of the bowl closest to you. Turn the bowl 90°F and repeat, making 4 folds in total.
• Cover the bowl again and let it rest at room temperature overnight (aim for 8 to 10 hours).
• At least 30 minutes before the end of the rising time, arrange oven racks to the lowest and middle position. Place the Dutch oven on the middle rack and preheat your oven to 450°F.
• Remove pot from the oven and carefully transfer dough into the pot using the parchment paper to lift the loaf. Be sure not to leave the oven door open.
• Using a very sharp knife, slash the top of the loaf, making a ½” cut down the center. This mark allows the bread to expand in the oven.
• Cover the pot and bake for 20 minutes.
• Working quickly, remove the lid and set aside. Bake for another 25 to 30 minutes, or until the crust is a deep golden brown all over.
• Remove from the oven and transfer to a rack to cool completely before slicing, about 1-2 hours.