



Copyright Oct 2015 Teresa L Greenway - Northwest Sourdough

This soft wonderful skillet bread will quickly become a favorite!

Old Fashioned White Skillet Bread

- **300 grams sourdough starter @ 100% hydration**
- **150 grams water**
- **60 grams evaporated milk or cream**
- **30 grams melted butter**
- **15 grams of sugar**

Mix all ingredients together and then add:

- **400 grams flour (I used half All Purpose flour and half bread flour)**
- **10 grams of salt**

1. Use your hands to mix all of the ingredients together.
2. Cover the dough and let ferment for three hours (at around 75F/23C - 78F/25C , if you don't have a warm place, just let it ferment longer)
3. Fold the dough every hour or at least 3 - 4 times.
4. Pre-shape into a round boule
5. 20 minutes later - final shape
6. Put into a floured banneton or cloth linked basket or bowl, cover with a plastic bag.
7. Proof in a warm place for around 2 hours or until done proofing.
8. Pre-heat oven for at least 30 minutes with 10 - 12" skillet to 450F/232C
9. Score and spray the top of the loaf with water.
10. Bake covered at 450F/232C for 15 minutes.
11. Take off the steam cover and bake another 15 minutes. Internal temp around 200F/93C
12. Set on cooling rack and let cool. You can spread butter on the top of the loaf if you like.

After it cools, this bread will be very soft.

See more formulas at: www.northwestsourdough.com and <https://thebakingnetwork.com>