

## OK, One More, But This is an Important Discovery

I broke my rules on bread making...and it came out much better!!!

I increased the amount of liquid from 1 cup to about 1 1/4 cups (by eyeball measurement), mostly to increase the amount of flour and thereby make more dough. The amount of sourdough starter I kept at 1/2 cup. The salt increased from 1/2 tablespoon to a heaping 1/2 tablespoon. Yeast stayed at 1 teaspoon...it multiplies anyhow. I kept the other additives the same: ~1/4 teaspoon barley malt, ~1 teaspoon dried egg, ~1 teaspoon dried milk, 1 tablespoon potato flour, 1 tablespoon vital wheat gluten, ~1/2 cup cracked grain, and how ever much flour was needed to make the right consistency dough. I also tossed in about a handful of dried onion, because it makes a tasty bread for sandwiches.

But, this time, I stopped adding flour while the dough was still on what I would have considered a bit on the wet side (still a bit sticky).

Instead of raising the dough in an oiled bowl, punching it down and then raising it again in the bread pan, I oiled the pan, rounded the dough to about the right shape and placed it directly into the pan. I let it raise until it was doubled, filling the pan to slightly rounding above the rim. Preheated the oven (350°F), and baked it for 30 minutes. Turned it out onto the baking sheet and gave it 15 more minutes of baking. Then let it rest to cool a for couple of hours.



I have always had trouble with bread dough falling as soon as I put it into the oven. This time, no problem, the dough held its shape throughout the baking. And the end result was less dense than usual and much more moist. There were no large bubble voids as are common in French bread. The texture was even throughout the loaf. I will continue experimenting in this direction to see how far I can take it.