



## FRANKO'S FAVORITES

### Classic Sourdough Bread

Place 1 cup of starter into a large mixing bowl to create a sponge. Add 1 ½ cups warm water and about 3 cups all-purpose flour. Beat vigorously with a wooden spoon, cover with plastic wrap and put it aside to “work” for at least 2 hours and as many as 24. After sponge has bubbled and expanded, remove wrap. Blend 1 Tbsp. salt, 1 Tbsp. sugar and 1 tsp. baking soda with 2 more cups of flour. Mix into sponge with large spoon. When dough begins to hold together, turn onto floured board and knead for 3 to 4 minutes. Add flour as needed. Continue kneading for another 3 to 4 minutes. Place dough into greased bowl, turning to grease all sides of dough. Cover and let rise for 2 to 4 hours. Punch down dough and shape into 2 long loaves or into large round loaf. Sprinkle baking sheet with bit of cornmeal and place loaves on top and let rise for another 2 hours. Just before baking bring 3 to 4 cups of water to a boil. Slash tops of the loaves and brush with COLD water. Place a baking pan in bottom of oven and pour in the boiling water. Put the loaves on rack over steaming water and bake in preheated 450 degree oven for 25 minutes.