

Sourdough Rosemary Bread

Ingredients

1 cup sourdough starter
1/4 cup warm milk
1/8 cup olive oil
1/2 teaspoon salt
1/2 tablespoon sugar
1/2 teaspoon dried rosemary, ground
1 eggs, beaten
1 1/2 cups white bread flour
1 egg, beaten

Directions

1. Measure the starter into a mixing bowl.
2. Add the milk, olive oil, salt, sugar, rosemary, and 1 beaten egg and mix well.
3. Add the flour, 1/2 cup at a time, stirring until it is too stiff to mix by hand.
4. Turn onto a floured surface and knead in remaining flour until dough is satiny.
5. Form an oval or round loaf.
6. Place in a 10 in dutch oven, covered, for 1 to 2 hours, or until about doubled in bulk.
7. Make crisscross slash in top of loaf.
8. Brush with the remaining beaten egg.
9. Place 7 coals on the bottom, 14 coals on the top
10. Bake for 35 minutes.
11. Remove loaf from the dutch and cool on a wire rack.

This bread can also be made on a baking sheet in a conventional oven at 350° (might take a bit longer to bake)