

# TIM FARMER'S COUNTRY KITCHEN

## SOURDOUGH BREAD 1

*1/2 cup sourdough starter*

*2 tablespoons honey*

*Pinch of salt*

*1 cup water*

*3 cups all purpose flour*

Mix together all ingredients until combined. Knead a bit with flour and shape into loaf and place in greased loaf pan. Cover with wet towel and let sit on counter for 24 hours. Place in oven 350 for 30-40 min.

