

NOT ALLOWED TO VOTE?

MORE THAN 1 IN 4 AMERICANS ARE INELIGIBLE TO VOTE.

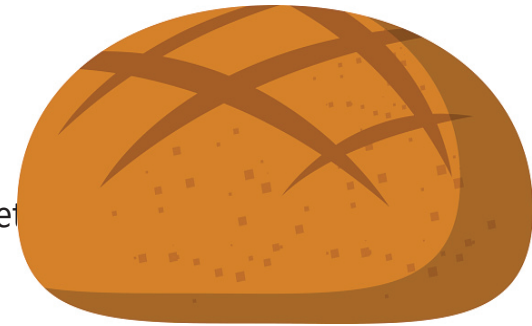
WHEN VOICES ARE SILENCED, WE FIND WAYS TO JOIN THE DISCUSSION. SHARE YOUR VOTE WITH #MyBreadVote!

ELECTION  **2020**

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How to Make Sourdough Bread!

1. Mix together 4 1/4 cups flour and 1 1/2 cups of lukewarm water. Let rest 30 minutes.
2. Add in 1/2 cup of ripe sourdough starter and pinch together dough to combine. After, add in 2 teaspoons salt and 2 tablespoons water and mix, making sure it's all combined thoroughly.
3. Let rest covered with a towel or loose plastic wrap. Gently fold the dough in on itself 4-6 times every hour using wet hands until doubled in size, approximately 6-8 hours.
4. Turn dough out onto floured surface and shape into a round by bringing edges towards the center and pinching (this will be the bottom seam). Line bowl with plastic wrap and dust with flour. Place dough in seam up, cover with plastic, and let rest at room temperature for 1 hour before refrigerating overnight.
5. Preheat oven to 450 degrees with lidded baking vessel* inside. Place dough seam side down on square of parchment and score with a serrated knife or scissors in the pattern for your candidate! Lower very carefully into your hot dish! Bake covered for 25 minutes, then remove the lid and bake 25 minutes more until golden brown.



*Use a Dutch Oven with a lid or the ceramic inside of a crockpot with lid's handles removed!

The trick to great bread is air, so be gentle as the bubbles form!