

Terri's Communion Bread Recipe
Potato Sourdough Bread

STARTER

Combine:

- ¾ cup sugar
- 1 pkg active dry yeast
- 3 T. cheap potato flakes

Mix in 1 cup warm water. Store in lidded container in the refrigerator. Feed once before making the bread by using with same ingredients (minus the yeast).

BREAD

Combine:

- 1 cup starter
- 1 ½ cups WARM water
- 1/2 cup corn oil
- 5 -6 cups bread flour
- ¼ cup sugar
- 1 1/2 tsp. salt
- 1 tsp to 1 pkg yeast

Mix wet ingredients in a large bowl; add sugar, salt, yeast and about 5 cups of flour. Mix by hand or stand mixer until thoroughly blended; add more flour as needed. This will make a soft, sticky dough. Place in a greased bowl to rise. Depending on how active your starter is, this could take 1 – 2 hours or overnight. When the dough is doubled, place it on a board and shape into loaves. Place in greased pans and let rise until slightly above the top of the pan. If using 8 or 9 inch pans this will make 2 loaves.

Bake at 350 degrees for 25 – 30 minutes