

# LARRY COBRIN'S SOURDOUGH BREAD RECIPE



## INGREDIENTS

350g bread flour  
170g whole wheat flour  
10g salt  
432g water  
70g sourdough starter

## COOKING

Let rise for 12 hours  
Fold and put into proofing basket for one hour  
Heat baker to 500 degrees  
Bake 18 minutes with cover  
Another 14 minutes without cover  
Enjoy bread as it was intended to be eaten, HOT

