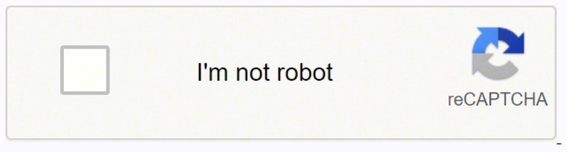

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How do you make sourdough bread in a bread maker

Jump to Recipe Pin RecipeThis delicious bread machine sourdough bread takes under four hours from start to finish. It is a great option for anyone who loves the flavor of sourdough but doesn't have the time or patience for a traditional loaf that involves an overnight rise. Part of the joy of bread-making, for me, is getting down and dirty with the flour and the water. But when my schedule won't allow it, I am not above taking help from a bread machine. I'd never really considered buying a breadmaker until I came across one branded "Regal" four or five years ago at a yard sale. It was priced two dollars and the seller assured me it worked great. Besides, it appeared quite a steal compared to a plastic Iron Man face mask Jay pounced on that was priced a dollar more. ☺ I shelled out the money and brought the clunky contraption into my already crowded kitchen. Over the years I've pulled it out a few times to make bread when I don't have time to run to the store or make bread from scratch. The machine, which does work very well, has been a pleasant revelation. I've made all kinds of breads in it, from white sandwich bread to whole wheat bread, and the result has usually been pretty good. Not so good that I was completely converted, but certainly good enough in a rush. I had long been wanting to test out a sourdough loaf in the bread machine because some readers have asked for a recipe and also because it just seemed like an interesting idea. I was, once again, pleasantly surprised. The bread was delicious, with a cheesy, rich sourdough flavor and a lovely, tight-knit crumb that makes it great for sandwiches. Why use a bread machine for sourdough bread? For convenience. And for the fact that it's almost foolproof. Making a sourdough bread can seem like a game of chance sometimes, because there are so many factors that go into making a successful loaf, from the weather to the flour you are using to the hydration of your sourdough starter. What works for one might not work for another. With a machine, you don't really have to worry about any of that. While newer machines have tons of settings, including manual settings that allow you to manage the rise time, the bake time and everything in between, a big part of the charm of making bread in a bread maker, for me, is the ability to just relinquish all control. If I have to worry about figuring out the timing for this and that, what's the point of automation? How to make sourdough bread in a bread machine It really couldn't be easier. I did some research into how to pull of an easy, hands-off sourdough bread machine recipe, got some inspiration from this one, and then waded smack-dab into the process. I measured out two cupfuls of George, my precious, recently-fed sourdough starter, into the bread machine pan, along with flour, salt, oil and nondairy milk. Then, I shut the lid and set the bread maker to "French bread". Finally, I pushed the button. Four hours later I had a fabulous loaf. It still needed to cool down, of course, but it was a real, true-blue loaf of sourdough bread. Sure, it looks a bit weird, as most bread machine breads do. The baking pan of my bread maker is square, squat and chubby, and so are the loaves. But once you get used to them they appear rather cute and never fail to make me smile. You can determine the color of your crust on most breadmakers and I'd recommend setting it to "light." Sourdough loaves tend to have great color but can be crusty. This way you will get a decent color but a softer crust, one that will work for sandwiches. The crust will harden up if your bread lasts more than a day, but read on to see how you can freshen it up again. Why do you add yeast to this sourdough loaf? To help it rise quickly. When you make a sourdough bread, you typically need two rises, including an overnight rise, because the natural yeast in sourdough are slower to act than those in added active dry yeast. The payoff with the slow rise is great flavor, but if you're strapped for time and need a loaf in a few hours, you can't really plan on making a sourdough bread the traditional way. In this bread machine recipe you get the best of both worlds--a quick loaf with a great flavor--in a third or less of the time. Plus, you don't have to do any of the kneading, shaping, etc. How long can I store the bread? It's always best to consume homemade breads the day they are made, or within a day or two, as they do not contain preservatives, like storebought breads do. That said, this loaf lasts in the refrigerator, wrapped or bagged, for at week or so. The crust is soft the day you bake it, but it tends to harden a bit over subsequent days. If that happens, place the bread in a brown paper bag, spray the bag with water, and place in a preheated oven. Heat five to 10 minutes or until the bread feels soft and fresh again. Can I use sourdough discard in this loaf? Yes. You can use a sourdough discard that was fed a week or less ago, but not one that's been sitting around in the refrigerator for a long time without feeding. Can I make this bread with whole wheat flour? You can try subbing a cup of the all purpose flour with whole wheat flour. Can I make it without oil? The oil--there are just two tablespoons in the recipe--helps keep the loaf soft. Making it without oil is possible but it will result in a crustier crust and a drier crumb. What is the hydration of the sordough starter in this recipe? This is an important question because it will determine how much liquid (milk) you will need in the recipe. My starter uses ¾ths cup of water for each cup of flour, and this recipe is designed for that hydration level.If you use a sourdough starter with less or more hydration, adjust the amount of liquid accordingly. More sourdough bread recipes Let your bread machine do all the hard work for you and say goodbye to overly complex sourdough recipes forever. Have you ever had a complete baking fail? Well of course, we all have. But have you ever had a two year long baking fail? I bet you have not. When I first tried baking with sourdough, I failed at it every single week for two years before I finally quit. When I restarted years later, I was determined to succeed and it still took me FOREVER. Most people love the idea of baking with sourdough because they see pictures of beautiful artisan loaves with deep crust, slashes, and all the rest. And then the reality of their bread is a flat, weird, situation that is not quite what they expected. Anyone else? I am going to share a great recipe that is going to end that sadness forever. This recipe has no yeast, so it is a true sourdough bread. But it breaks some of the sourdough rules because it is kneaded fully, like a yeast dough, in the bread machine. It's not baked in there (that would not work at all.) But if you are looking for a truly simple sourdough recipe, you have found it. When I was developing this recipe, I knew that it couldn't be a high hydration, super open crumb bread. That requires folding and a million steps. That's fine, but it's not what I wanted. I wanted a true, yeast free sourdough that could be made easily enough that it could be our everyday bread. So I had to make this a pretty low-hydration, but I think you'll be surprised by how nice the texture is. It turns out a great, consistent loaf of bread. Looking for sourdough recipes that WORK, written in a language you understand? Sign up for my sourdough email series that takes you from making a starter to baking all kinds of sourdough recipes! You cangrab it here Step by step bread machine sourdough bread: Day 1: Prepare the dough in the bread machine and shape the loaf This bread has an autolyse step that is a fancy word for "mix everything in a bowl and let it sit there". Pour all the ingredients into a mixing bowl, EXCEPT THE SALT, and mix it up. It may look dryer than you are used to seeing with sourdough bread. That's okay. Don't add any more water. You can use your hands to make sure any dry bits get mixed in. Cover with a towel and just let it rest on the counter for about 30 minutes. I always measure out the salt and put it in a little container on top of the towel so I don't forget to add it later. Come back after the 30 minute rest and the dough will probably seem less dry. Great! Then we put the dough and the salt in the bread machine bucket. Set in on the dough cycle and press start. You don't need to fold the dough or anything crazy like that. Just walk away. Since this is a true sourdough without yeast, it needs a longer rise time than what the bread machine gives it. Let it complete the cycle, turn itself off, then leave it for 2 to 3 more hours. It won't double in size, but should look noticeably puffier. The cooler the room, the longer the rise. Now we take out the dough and shape it into a loaf. It will feel sticky, but should not be too difficult to work with. Don't flour your hands or anything else. Prepare a baking sheet by laying parchment paper on top and sprinkling it with cornmeal, Roughly shape it into an oval without mashing it down. Just gently shape. I don't use any type of fancy technique. When it looks like a smooth oval loaf, great. Place the loaf on the baking sheet and cover it with heaviliy greased plastic wrap. Put it in the fridge overnight. I have left it in there up to 18 hours without any trouble. Day 2: Bake the bread When you bake up in the morning, it's time to bake your bread machine sourdough. The earlier the better. Preheat your oven to 450 with one rack in the center and one rack in the lower middle. Place an empty rimmed baking sheet on the lower middle rack. We want to heat it up so it can create steam. The steam is an essential part of getting a good shaped loaf. While the oven is preheating, take the loaf out of the fridge. It may not look that much bigger than it did yesterday. Don't worry. Gently rub it with flour (I use rice flour, but any kind is fine for this). and then slash it. If you want an "ear" on your loaf, do you main slash parallel to the baking sheet. Once the oven has preheated, pour 1 cup of water onto the hot, empty baking sheet. Immediately place the baking sheet in as well, close the door quickly, and set the timer for 45 minutes. See how much oven spring you get with the steam? Amazing. Let it cool at least 4 hours before slicing. It is the perfect bread for sandwiches or toast with a chewy crust, great flavor, and beautiful interior with holes that aren't too big for sandwiches. This post contains affiliate links, meaning that if you make a purchase after clicking on a link I may earn a small commission at no additional cost to you. As an Amazon associate, I earn from qualifying purchases. Essential tools and ingredients for this recipe: Here's the recipe! Print Recipe A truly simple sourdough recipe that is kneaded in your bread machine. A great everyday bread for the sourdough lover. Click here to grab a free seasonal e-cookbook! 3 cups bread flour 15.85 ounces/ 450 grams1 cup lukewarm water 7.75 ounces/ 220 grams3/4 cup fed sourdough starter 5.65 ounces/ 165 grams1/2 tablespoon sugar1 3/4 teaspoon salt Mix the bread flour, starter, sugar, and water in a large mixing bowl. It will seem dryer than most sourdoughs, but don't add more water. Use your hands to make sure everything is incorporated into a ball. Cover the bowl with a damp tea towel and let it rest on the counter. (It helps to measure out the salt into a separate container on place it on top of the towel so you don't forget to add it later.)Place the dough and salt into the bread machine bucket and select the dough cycle. The machine will beep when the cycle ends, but let it rise another 2-3 hours in the machine, for a total rise time of 3-4 hours. The dough should look noticeably puffier, but may not have quite doubled in size.Prepare a baking sheet by lining with parchment paper and sprinkling with cornmeal. Take the dough out of the bread machine, and gently shape it into a round or oval loaf. The dough will be slightly sticky, but dry not to use any flour when shaping it. Place on the prepared baking sheet and cover with plastic wrap sprayed with cooking spray.Place the covered loaf in the refrigerator to proof overnight. Anywhere from 8-16 hours will be fine.In the morning, preheat the oven to 450 degrees with two racks: one in the center, one in the lower middle. Place an empty rimmed baking sheet on the lower rack while the oven is preheating. Remove the loaf from the fridge and gently rub with flour. Slash the loaf with a lame or sharp serrated knife.When the oven has preheated, pour 1 cup of water onto the empty baking sheet to create steam. Immediately place the loaf inside, close the door, and bake for 45 minutes. Let cool on a wire rack for at least 4 hours before slicing. 7. Store at room temperature, well wrapped, for up to three days, I use a 100% hydration sourdough starter (equal parts flour and water), if yours is dryer or wetter, you will need to slightly tweak the amount of water in the dough. I have done this recipe both by weight and volume and the results were similar. To make ahead, fully bake the loaf, allow it to cool completely, and freeze, well wrapped, for up to a month. Calories: 138kcal | Carbohydrates: 28g | Protein: 4g | Fat: 1g | Saturated Fat: 1g | Sodium: 408mg | Potassium: 38mg | Fiber: 1g | Sugar: 1g | Calcium: 6mg | Iron: 1mg More sourdough recipes for beginners: Your sourdough bread didn't turn out the way you hoped? Check my Sourdough FAQ page to see what could have gone wrong, or leave me a comment and I will do my best to help you out! Happy baking!

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