

Sourdough bread (Rita)

In large bowl sprinkle 1 pkg dry yeast over 1 c warm water. Let stand 5 min. Stir in 3 T. sugar, 2 eggs and $1\frac{1}{2}$ c starter. Gradually add 4 c flour mixed with 2 T. salt. Cover bowl with damp towel & let rise until double. Knead on floured board till satiny. Shape into 1 lg or 2 small loaves. Set on cookie sheet or bread pans. Make diagonal slashes into top of loaf. Cover & let rise until double in size. Bake 40-50 min on greased pans. 350-400°

