

# Sourdough Bread

*Lee Haugen*

*Silverdale Chamber Of Commerce Favorite Recipes - 1991*

*2 cups warm water  
2 packages yeast  
2 tablespoons sugar  
2 eggs, beaten  
1 tablespoon salt  
1 cup oil  
6 tablespoons sugar  
2 cups warm water  
2 cups starter  
14 cups flour*

Preheat the oven to 375 degrees.

In a bowl, mix the warm water, yeast and sugar.

Cover. Let stand for 15 to 20 minutes.

Add the eggs, salt, oil, sugar, warm water, starter and flour.

Let the mixture rise until double. Punch down.

Let rise again.

Shape into loaves.

Bake for 45 minutes.

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Per Serving (excluding unknown items): 8873 Calories; 246g Fat (25.2% calories from fat); 199g Protein; 1441g Carbohydrate; 55g Dietary Fiber; 424mg Cholesterol; 6607mg Sodium. Exchanges: 88 Grain(Starch); 2 Lean Meat; 44 1/2 Fat; 6 1/2 Other Carbohydrates.