

Sourdough Sweet Bread (Mini Loaf)

Ingredients:

- 1/2 cup (120g) **active sourdough starter**
- 1/4 cup (60g) **milk**
- 2 tbsp **sugar**
- 1/4 tsp **salt**
- 2 tbsp **butter** (softened)
- 1 egg
- 1 1/4 cups (150g) **all-purpose flour**

Instructions:

- 1 Mix:** Combine starter, milk, sugar, and egg. Gradually add flour, salt, and butter. Mix until dough forms.
- 2 Rise:** Cover and let it rise for 4-6 hours.
- 3 Shape:** Shape into a small loaf and place in a loaf pan.
- 4 Second Rise:** Let rise another 2-4 hours.
- 5 Bake:** Bake at 350°F (180°C) for 25-30 minutes.