

## Quick Sourdough Bread

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### Ingredients:

1 c. plus 2 T. warm water (120°F)  
1 T. active dry yeast  
1/2 c. plain nonfat yogurt  
4 tsp. lemon juice  
4 tsp. margarine or butter, softened  
4 tsp. sugar  
1 1/2 tsp. salt  
4 c. all-purpose flour

### Directions:

Using a whisk or electric mixer, mix water and warm water. Let sit for five minutes or until the yeast activates.

Add yogurt, lemon juice, butter, sugar, and salt. Mix well.

Gradually stir in or mix in flour. Mix until a soft dough forms.

Cover and let stand about 30 minutes or until the dough doubles.

Place into a greased bread pan. Cover and let rise another 30 to 60 minutes.

Bake at 350°F for 25 minutes.