

Instant Pot Sourdough Bread



This crusty and delicious Instant Pot Sourdough Bread is made with yogurt and is ready in less than 6 hours from start to finish. Ideal by itself or for sandwiches as well

Course	Breads
Cuisine	French
Prep Time	5 minutes
Cook Time	30 minutes
4 hours	30 minutes
Total Time	35 minutes
Servings	12 slices
Calories	130 kcal

Ingredients

- 3 cups Bread Flour
- 1 1/2 teaspoons Salt
- 3/4 teaspoons Instant Yeast
- 1 1/2 cups Unflavored Greek Yogurt ~~more may be needed~~

Instructions

1. In a bowl, mix the flour, salt, and yeast
2. Add the yogurt and mix by hand until a dough is formed. If the mixture is too dry add 1 or 2 tablespoons more of the yogurt
3. Form a ball. Line the Instant Pot with parchment paper and place the dough ball inside. Cover with the lid on and press the Yogurt button.
4. Let the dough proof inside the IP until the timer displays 4 hours
5. Remove the dough from the IP and lay on a floured surface. Knead and shape into a ball. Cover with a tea towel or set on a floured proofer basket and cover.
6. In the meantime, preheat a dutch pan in the oven at 450 F. for 30 minutes
7. Carefully place the dough ball in the dutch pan. Score the top with a knife and place lid
8. Bake cover for 25 minutes. Remove cover en bake for 8-10 more minutes or until browned
9. Remove from oven and cool on a rack
10. Enjoy!

Nutrition Facts	
Instant Pot Sourdough Bread	
Amount Per Serving (1 slice)	
Calories 130	
	% Daily Value*
Cholesterol 1mg	0%
Sodium 300mg	13%
Potassium 73mg	2%
Carbohydrates 23g	8%
Protein 6g	12%
Calcium 32mg	3%
Iron 0.3mg	2%
* Percent Daily Values are based on a 2000 calorie diet.	