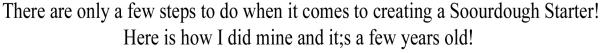
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just for you

My Sourdough Starter





Step 1

Combine ³/₄ cup flour and ¹/₂ cup warm water in a glass (I always use glass)

Step 2

Stir vigorously to incorporate air; cover with a breathable lid.

Step 3

Leave in a warm place, 70-85°F, for 12-24 hours. ...

Step 4

At the 12 or 24 hour mark you may begin to see some bubbles, indicating that organisms are present.

I keep my starter in the Fridge to keep it fresh. When I need to use it I feed it! That means I take a bit out and add flour to it with warm water. (1cup flour and 1/2 cup warm water) You are ready to make your bread!

Enjoy!

Lorena