HOW TO FEED SOURDOUGH STARTER



Ingredients (Yield 80 g starter 1x):

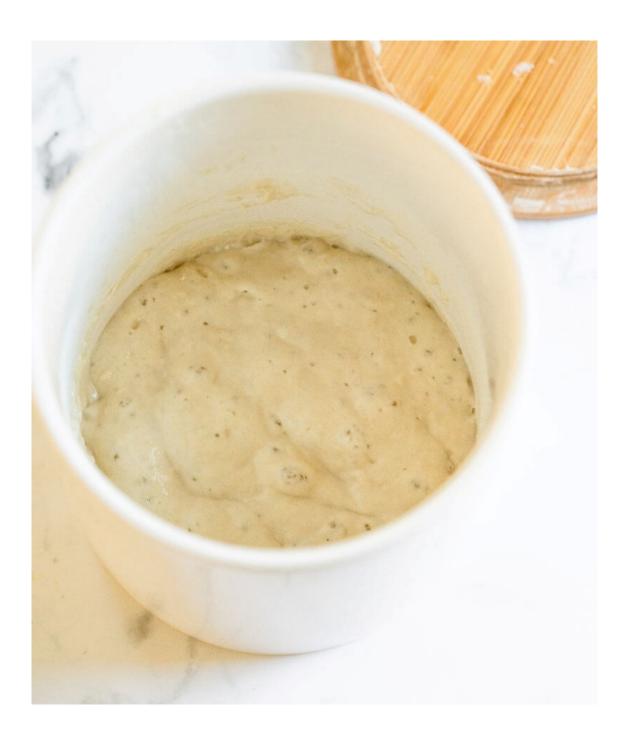
50 g all-purpose wheat flour

50 g filtered water room temperature

Preparation:

- 1. At around 9:00 pm, take the active starter out of 1 the refrigerator.
- 2. Remove and throw away all but about 1 tablespoon of the starter.
- 3. Add 50 g of purified water and 50 g of all-purpose wheat flour.
- 4. Stir, cover, and leave out on a counter at room temperature overnight.
- 5. The following morning when the starter is active and bubbly and about doubled in volume, use in bread or place it in the refrigerator.

- 6. We find that the starter takes about 12 hours in our home to double in size; timing in your home may vary slightly.
- 7. If you're using the sourdough starter in bread, place any remaining starter that you didn't use in the recipe in the refrigerator until the next feeding.





Notes:

Our sourdough bread recipe calls for 80 g of sourdough starter, leaving 20 g of starter for the next batch.

If you're using a different bread recipe that calls for more starter, you can add any amount of flour and water as long as the weights are the same.