

Sourdough Starter

Sourdough Starter From Scratch



Ingredients:

- 1 cup all-purpose flour
- 1/2 cup lukewarm water

Instructions:

1. In a clean jar, mix the flour and water until well combined.
2. Cover the jar with a cloth or cheesecloth and secure it with a rubber band.
3. Let the jar sit in a warm place, preferably around 70-75°F, for 24 hours.
4. After 24 hours, discard half of the starter (or use it to make bread).
5. Add another 1/2 cup of flour and 1/4 cup of water to the jar, and mix well.
6. Cover the jar and let it sit for another 24 hours.
7. Repeat the process of discarding half of the starter and adding fresh flour and water every 24 hours for 5-7 days or until your starter becomes bubbly and has a pleasantly sour smell.

Your sourdough starter is now ready to use in your favorite bread recipes! Keep it in the refrigerator and feed it once a week to keep it active.

