

Establishing Your Starter

Follow these simple steps and you'll have a bubbly, active starter that's ready to use as a leaven in sourdough baking. All you need is QUALITY flour, water, and a jar!

01



DAY ONE

Add 1 cup of water + 1 cup of flour to your clean jar.
Stir vigorously & cover loosely.

Leave on counter for 24 hours. I recommend covering with the lid of your weck jar without the clamps. If you're using another brand, just make sure your lid isn't too tight.

02

DAY TWO

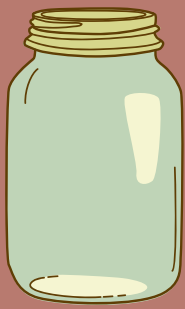
Dispose of 1/2 of the previous day's starter.

Add 1 cup of flour + 1 cup of water to what's left in your jar. Stir vigorously & cover loosely.

Let stand on your counter for 24 hours making sure it's not too cool and not too warm.



03-05



DAYS 3-4-5

Dispose of 1/2 of the previous day's starter.

Add 1 cup of flour + 1 cup of water to what's left in your jar. Stir vigorously & cover loosely.

Let stand on your counter for 24 hours making sure it's not too cool and not too warm.

06-08

DAYS 6-7-8

2 FEEDINGS PER DAY

EVERY 12 HOURS dispose of 1/2 of starter. Add 1 cup of flour + 1 cup of water to what's left in your jar. Stir & Cover. Let stand.



DONE!



IS MY STARTER READY TO USE?

24 hours after your final feeding simply give it the float test. Put a tablespoon of starter into a glass of water. If your starter is ready, it should float!

BUT if it's not, no worries! Continue feeding every 12 hours until it's bubbly and active!