

## What You'll Need

## To begin your sourdough starter, you'll need a few basic items:

FLOUR:

Use all-purpose or

whole wheat flour.

WATER:

Use filtered or bottled water.

A JAR:

A clear glass jar or container with a loose-fitting lid.

A SPOON:

To mix your starter.

## **Starting Your Starter**

### **Day 1: Mix Ingredients**

#### 1. COMBINE INGREDIENTS

- Mix 1/2 cup of flour and 1/2 cup of water in your jar.
- · Stir until smooth. Cover the jar loosely.

#### 2. LET IT SIT

- Place the jar in a warm spot, like on the kitchen counter.
- · Let it sit for 24 hours.

### Day 2: Check and Feed

#### 1. CHECK FOR BUBBLES

Look for tiny bubbles on the surface.
This means it's working!

#### 2. FEED YOUR STARTER

- · Discard half of the starter.
- Add 1/2 cup of flour and 1/2 cup of water. Stir well.

## Day 3-7: Keep Feeding

#### 1. REPEAT DAILY

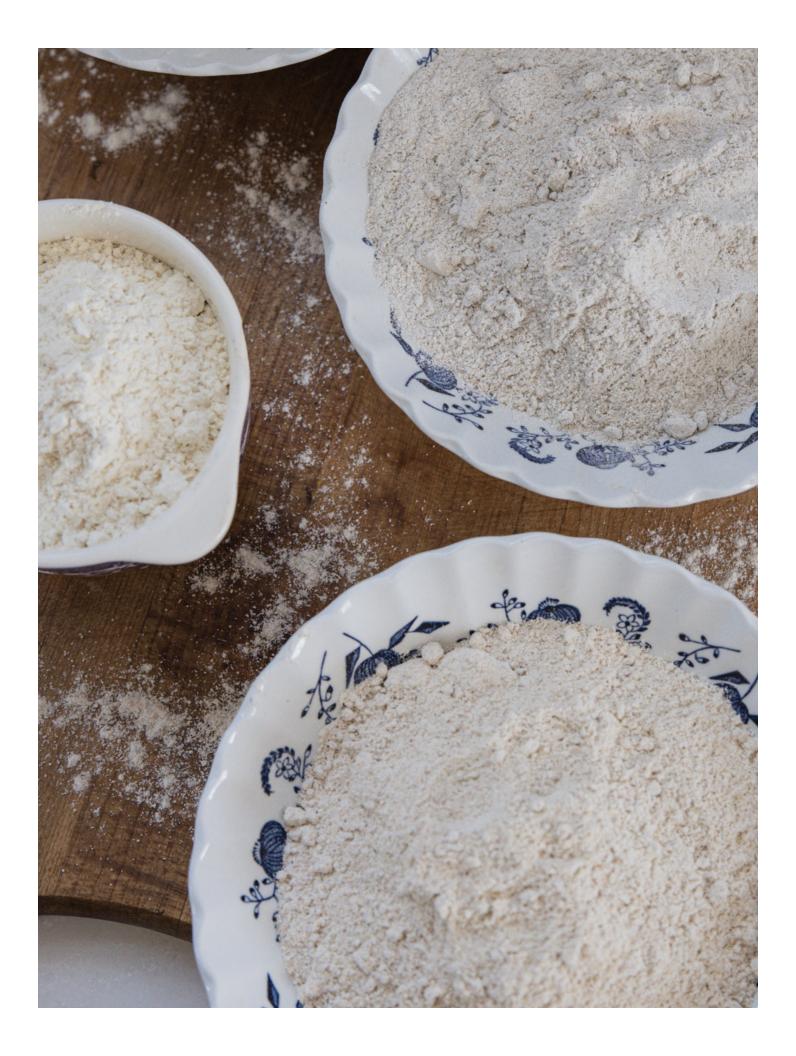
- Each day, discard half of the starter.
- Feed it with 1/2 cup of flour and 1/2 cup of water.

#### 2. WATCH FOR GROWTH

 Your starter should start bubbling more and growing in size.

### Day 7: Ready to Use

YOUR STARTER SHOULD BE BUBBLY AND HAVE A PLEASANT, TANGY SMELL. NOW, IT'S READY TO USE FOR BAKING!



## **Troubleshooting Common Issues**

## **No Bubbles or Growth**

#### PROBLEM:

Your starter isn't bubbling or growing.

#### **SOLUTION:**

Ensure it's in a warm place. Try using whole wheat flour for a boost.

### **Unpleasant Smell**

#### PROBLEM:

The starter smells bad, like rotten cheese.

#### **SOLUTION:**

Discard half and feed it. A tangy smell is okay, but it shouldn't be foul.

## **Dark Liquid on Top**

#### PROBLEM:

There's a dark liquid layer on top.

#### **SOLUTION:**

This is called "hooch" and is normal. Pour it off or stir it in before feeding.

## **Long-Term Care Tips**

## Storing Your Starter

#### ON THE COUNTER:

Feed your starter daily if you bake often.

#### IN THE FRIDGE:

Feed it once a week if you bake less often. Let it warm up before using.

### Feeding Schedule

#### **REGULAR FEEDING:**

Keep your starter strong by sticking to a regular feeding schedule. This keeps it active and ready to use.

## Refreshing Your Starter

#### **AFTER A BREAK:**

If your starter has been resting, refresh it with a few feedings before using it in recipes.

# Sharing and Using

#### **SHARING:**

You can share your starter with friends. Just give them a piece and tell them how to feed it.

#### **USING:**

Use your starter in bread, pancakes, and more!

