

Sourdough Starter

Feeding Starter

- To 4 ounces (113 grams) of ripe starter, add 4 ounces (113 grams) each of all-purpose or bread flour and room-temperature water.
 - To increase acidity (for a more sour flavor), feed with whole wheat flour or a mix of rye & all-purpose or bread flour.
 - If you don't have a kitchen scale, you can measure by volume: about 1 cup each of starter & flour, and 1/2 cup of water.
 - Discarded ripe starter can be used for pancakes, etc.
- Mix until smooth and cover.
- Let sit at room temperature for about 2 hours (until it starts to bubble) before refrigerating.
 - Feed refrigerated starter at least once weekly.

Using Refrigerated Starter

- Feed refrigerated starter, adding equal amounts (by weight) of flour and water to existing starter.
- Let fed starter sit at room temperature until volume has doubled (about 6-8 hours).
 - You might need to repeat the feeding process another time for the starter to become active after being refrigerated.
- Once fed starter has doubled in volume, remove the amount needed for your recipe, and feed the remainder as above for refrigeration.

Reviving Neglected Starter

- If a clear liquid and/or a grey/brown skin develops on top of the starter, this means it's gone too long without feeding.
 - Skim off any skin and discard.
 - Stir the liquid into the starter.
 - Feed and leave at room temperature, repeating every 12 hours about two or three times until it becomes active and bubbly.