



SOURDOUGH STARTER

- 1 Package Yeast
- 2 Cups Lukewarm Water
- 2 Cups All Purpose Flour

REPLENISHMENT

- 1 Cup All Purpose Flour
- 1 Cup Lukewarm Water

DIRECTIONS

1. Combine yeast, 2 cups lukewarm water and 2 cups flour.
2. Stir with a wooden spoon.
3. Do NOT ever use metal with this starter - either bowl or spoon.
4. Let stand, uncovered, for 4 to 7 days.
5. Stir down once a day.
6. The mixture should emit a good sour odor when it is ready to use.
7. Refrigerate or use.
8. To replenish, discard all but 1 cup of the starter.
9. Add 1 cup flour and 1 cup lukewarm water.
10. Let stand overnight. Use or refrigerate.