

SOURDOUGH STARTER *MAINTENANCE*

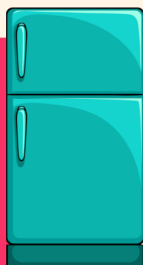


FEEDING

Feed daily if not in the fridge. Discard all but 50g from the day before. Add 50g lukewarm water and mix with a fork. Add 50g flour, mix and cover with loose lid.

REFRIGERATING

If you refrigerate your starter, you can reduce feedings to once/week. Feed and let sit at room temp for a few hours before returning to fridge. Remove from fridge a few hours before using.

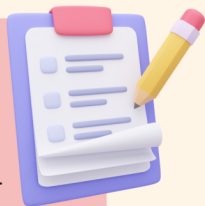


WHEN TO USE

You can use the discard *or* a super active starter to make bread and other goodies. Experiment - it's very forgiving. Just don't use a freshly-fed starter before it has time to grow.

QUICK NOTES

Frankenstarter has been fed organic all-purpose flour since birth. Temps over 70°F will increase starter activity and decrease dough rise time.



THANK YOU FOR YOUR PURCHASE!

**FOR INSTRUCTIONS &
BEGINNER-FRIENDLY
SOURDOUGH RECIPES, VISIT
WWW.FRANKENSTARTER.COM**

