

SOURDOUGH STARTER

ACTIVATION - START HERE

ITEMS NEEDED

16oz wide-mouth glass jar with lid
Spatula
Fork
Digital kitchen scale
Measuring spoons & cups



DAY 1

Pour 1 packet of FrankenStarter into a glass jar and add 20g of lukewarm filtered water. Stir with fork for 10 seconds. Add 10g flour and stir. Cover with loose lid at room temp for 24 hours.

DAY 2

Add 20g of water to the mix from Day 1. Stir with fork and add 20g flour. Stir and cover loosely at room temp for 24 hours.



DAY 3+

Continue to add 20g water and 20g of flour daily until your starter is actively bubbling and increasing in size during the height of activity.

THE BIG FEED

Now that your starter is ready, discard all but 50 grams. Add 50g lukewarm water and 50g flour. Stir well. When this mixture increases in size, it is ready to use and maintain.

