

Sourdough Starter

1 package active dry yeast (2 teaspoons)

1½ cups flour

2½ cups lukewarm water



Empty yeast into a bowl. Add water that is between 105° and 115°F. Stir and allow to rest for 10 minutes, until the yeast starts bubbling.

Add the flour and stir again. Cover the bowl and leave someplace warm for 2-3 days.

Stir before taking starter out for a recipe. Each time you take out two cups of starter, replace it with about 1¼ cups flour and ¾ cup water.