

## **Rehydrating Your Starter**

Your packet contains 10 grams of dehydrated starter. Either at night or in the morning add all of the dehydrated starter to a clean glass jar, such as a mason jar. If using a mason jar, substitute the metal lid for a piece of plastic wrap or a paper towel secured by the metal ring or a rubber band. If using another jar with a tight fitting lid, avoid fully closing or tightening the lid. It is important to never completely seal your starter jar. While the yeast feeds it creates gas, and a sealed jar could break. Add 20 grams (about 5 teaspoons) of room temperature water and stir well. The dehydrated pieces will not dissolve immediately, just give it a good 30 second stir. Cover and leave to rest on your counter for 12 hours.

Add 20 grams of water and 25 grams (about 6 teaspoons) of **unbleached** all purpose flour and stir well. Cover loosely and leave to rest on your counter for another 12 hours.

Discard half of your starter. This is not yet discard you can use, so it will need to be placed in the trash. NEVER PUT DISCARD DOWN YOUR DRAIN. Add 20 grams of water and 25 grams of flour. Stir well and leave to rest on your counter for 12 hours.

You may begin to see bubbles at this point. If you do not see bubbles yet, keep going! Discard half of the starter into the trash and feed 20 grams water and 25 grams flour. Stir well and leave to rest on the counter for 12 hours. Using a rubber band or an erasable marker, make a mark on your jar where the top of the starter sits. This will show you how much your starter is rising. A healthy starter should at least double.

Your starter should be becoming nice and bubbly at this point. If you are still not seeing a lot of activity, continue feeding on the 12 hour schedule you've been following for another day or two. If you have not seen significant activity by the end of day 4 please reach out to me.

Once your starter is nice and bubbly and at least doubling, you can begin baking!

Contact information: [kimberly@hansenhomesteadllc.com](mailto:kimberly@hansenhomesteadllc.com)