

Dehydrated Sourdough Starter

1. Pour 5 grams of dehydrated starter into a small jar.
2. Add 20 grams of warm water and stir. Let this mixture sit for 30 minutes.
3. Mix in 20 grams of unbleached all-purpose flour or bread flour and stir until combined. Cover, but not airtight, and leave in a warm spot.
4. 24 hours later, discard all but 10 grams of starter. Add 20 grams of both flour and water. Mix until fully incorporated, cover loosely, and leave in a warm spot.
5. Repeat step 4 daily until the starter is bubbly and doubling in size. This will take about a week. Now your starter is ready to bake with!

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