

# TIM FARMER'S COUNTRY KITCHEN

## SOURDOUGH STARTER

### DAY 1

*4 ounces all purpose flour*  
*4 ounces water*

Mix together flour and water until combined in bowl. Cover with plastic wrap and place in 70-80 degree place for 24 hours.



### DAY 2

*4 ounces all purpose flour*  
*4 ounces water*

Add more flour and water to bowl and stir until all combined. Cover with plastic wrap and place in 70-80 degree place for 24 hours.

### DAY 3

*4 ounces all purpose flour*  
*4 ounces water*

Add more flour and water to bowl and stir until all combined. Cover with plastic wrap and place in 70-80 degree place for 24 hours

### DAY 4

*4 ounces all purpose flour*  
*4 ounces water*

Add more flour and water to bowl and stir until all combined. Cover with plastic wrap and place in 70-80 degree place for 24 hours

### DAY 5

Starter is ready to use.

\*To keep starter going, remove 1/2 out each day and use or discard. Add 4 ounces AP flour and 4 ounces of water and stir to combine.\*

\*Can place in fridge for 1 week, bring back to room temperature and feed with 4 ounces AP flour and 4 ounces of water and stir to combine\*