

## *Magnolia*

### Sourdough Starter Activation Instructions:

1: Add the dehydrated starter (should be approximately 1 tablespoon) to 2 tablespoons of room-temperature water in a quart-size glass jar. Allow it to sit for a couple of minutes to soften. Once softened, add 1 tablespoon of flour to the starter and stir thoroughly. Cover the jar with a breathable material and culture the starter in a \*warm place for 12 hours. (70-80 degrees F)

2: After 12 hours, feed the starter with an additional 2 tablespoons of room-temperature water and flour. Stir thoroughly, re-cover, and allow to culture in a warm place. (The starter should be the consistency of pancake batter – add flour or water if needed to adjust.)

3: After 12 hours, feed the starter with an additional ¼ cup of room-temperature water and ¼ cup of flour. Stir thoroughly, re-cover and allow to culture in a warm place.

4: After 12 hours, feed the starter with an additional ¼ cup of room-temperature water and ¼ cup of flour. Stir thoroughly, re-cover and allow to culture in a warm place.

5: After 12 hours, discard the starter down to ½ cup and then feed the starter with ½ cup room-temperature water and ½ cup flour. Stir thoroughly, re-cover and allow to culture in a warm place.

6: Repeat step 5 every 12-24 hours for 1-7 days. Do this until the starter is bubbling regularly within a few hours of feeding. That is when your starter is active and ready to use.

7: Once your starter is active, enjoy making delicious sourdough recipes with your *Magnolia* sourdough starter!!

\*TIP: If your home is cold, you can set the sourdough starter in your oven and leave the light on. The warmth from the light makes it the perfect temperature for happy sourdough! (Just don't forget it's in there and accidentally cook it.)