

# *Sourdough Made Simple*

A starter-friendly guide to  
baking with your kit







# *Sourdough Starter*

## **Preparation**

- 1/2 cup flour
- 1/4 cup water
- Clean, non-metallic bowl
- Spatula
- Cover (cloth or lid, not airtight)

## **Day 1**

- Mix flour and water until smooth.
- Scrape sides to incorporate dry bits.
- Cover loosely and let sit at room temperature (75°F/24°C)

## **Day 2**

- Check for bubbles.
- Discard half of the mixture.
- Add 1/2 cup flour + 1/4 cup water
- Keep at 75°F / 24°C.

## **Day 4**

- Starter should be more active and rise slightly.
- Discard half.
- Feed with 1/2 cup flour + 1/4 cup water.
- Cover and rest at 75°F / 24°C.

## **Day 5**

- Starter should double in size within 6–8 hours after feeding.
- Continue discarding and feeding.
- Keep at 75°F / 24°C.

## **Day 6**

- Strong smell, lots of bubbles, and consistent rising.
- Repeat discard and feed.
- Ready for baking soon.

## **Day 7 – Ready to Bake!**

- Starter should double within 4–6 hours of feeding.







# *Sourdough Sandwich Bread*







# Sourdough Sandwich Bread

Sourdough sandwich loaves make great toast, and of course, sandwiches! Enriched with some sugar, oil, and tangy sourdough starter, this bread is tender and soft.

## Ingredients

- 1/2 cup sourdough start (unled, leftover starter at room temp!!!)
- 3/4 cup warm water
- 2 1/4 cups all-purpose flour
- 2 tablespoons granulated sugar
- 2 tablespoons olive or avocado oil/ or vegetable oil
- 2 teaspoons instant yeast
- 1 1/4 teaspoons salt

## Optional

- 1 1/4 teaspoons

## Directions

1. In a large mixing bowl, combine the starter, water, flour, sugar, oil, yeast, and salt, Mix until a rough dough forms, then knead in the bowl using your hands for about 2 to 4 minutes.
2. Cover the bowl and place it in a warm spot. Let the dough rise until doubled in size, about 1 to 2 hours.
3. Shape the dough into a loaf and place it in a lightly grease 1 9"x5" loaf pan. Cover the loaf and let it rise until it's crowned about 1 inch over the rim or about 20 minutes before fr. a. prgheat the ovest to 350° E Bake the bread for 40-45 minutes, or until the crust is light golden brown







# *Sourdough Cinnamon Rolls*







# Sourdough Cinnamon Rolls

Sourdough cinnamon rolls are light; fluffy, and slightly tangy, and filled with sweet cinnamon flavor. For extra tang,

## Ingredients

- 1/2 cup sourdough starter (fatted lefroyer starter at room temperature)
- 1/2 cup whole milk (warmed to about 110°F)
- 1 large egg (room temperature)
- 2 tablespoons unsalted butter (melted)
- 2 cups all-purpose flour
- 1 teaspoon granulated sugar
- 1/2 teaspoon instant yeast

## Optional and Frosting

- 1/2 tablespoon half and half

## Directions

1. In a large mixing bowl, combine the starter, milk, egg, melted butter, flour, sugar, yeast, and salt: Mix until a rough dough forms, then knead in the bowl using your hands for about 2-4 minutes:
2. Cover the bowl or place the dough in a covered, lightly greased large container and let rise in a warm spot until doubled in size, about 1 to 2 hours,
3. Melt the softened butter for the filling in a small mixing bowl, add the brown sugar and cinnamon, and stir until combined. Roll the dough into a 10 x 15" rectangle on a lightly floured surface. Spread the filling onto the dough but not all the way to the border. Roll the dough into a log. Using a sharp knife







# *Sourdough Baguette*







# Sourdough Baguette

Sourdough baguettes are light and airy with a crispy crust all thanks to the sourdough yeast culture.

## Ingredients

- 1/2 cup sourdough start (unled, leftover starter at room temp.)
- 1 1/4 cups warm water
- 3 cups all-purpose flour
- 1 teaspoon salt

## Optional

For a larger loaf, double the ingredients.

## Directions

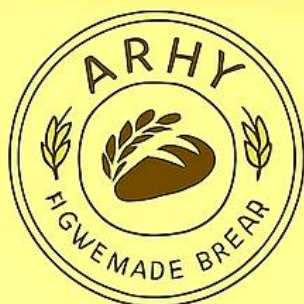
1. Combine all the ingredients in a large mixing bowl, and mix until it forms a dough. Knead for about 2 to 4 minutes until it becomes smooth.
2. Cover the bowl or place the dough in a warm lightly greased container to let it rise in size, it will take up to 5 hours.
3. Punch down dough and shape it into a baguette. Place the shaped baguette on a lightly greased or parchment-lined baking sheet. Bake the baguette in a preheated 450 F oven for 30 to 35 minutes or until it becomes a deep golden brown.







# *Sourdough Pizza Crust*







# Sourdough Pizza Crust

This pizza crust is made using sourdough discard. It's fast, flavor wonderful, and gives new life to sourdough discard you might otherwise throw away.

## Ingredients

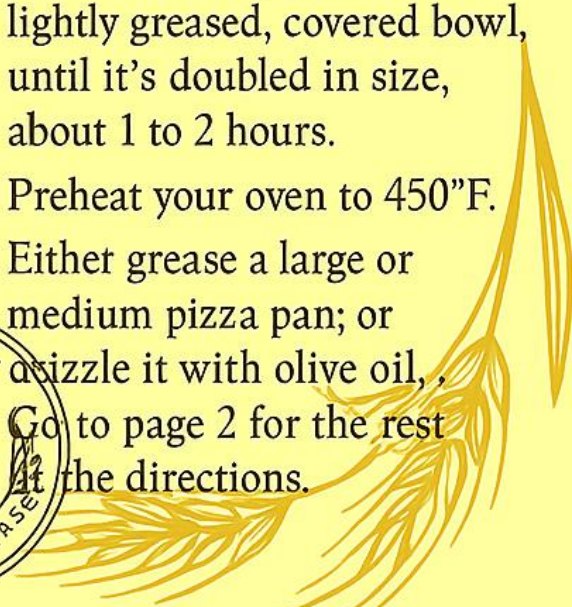
- 3/4 cup sourdough starter unfed (discard)
- 1/2 cup warm water
- 2 cups all-purpose flour
- 2 teaspoons instant baker's yeast
- 1 teaspoon salt

## Optional

- 1 tablespoon pizza seasoning

## Directions

1. Combine all of the ingredients in a bowl, or in the bowl of your stand mixer.
  2. Mix and knead everything together—by hand, mixer, or bread machine set on the dough cycle—until you've made a soft, smooth dough.
  3. Allow the dough to rise, in a lightly greased, covered bowl, until it's doubled in size, about 1 to 2 hours.
  4. Preheat your oven to 450°F.
  5. Either grease a large or medium pizza pan; or sizzle it with olive oil, .
- Go to page 2 for the rest of the directions.







# *Sourdough Biscuits*







# Sourdough Biscuits

Want to make tender, mouth-melting biscuits bursting with flavor? These sourdough biscuits really deliver.

## Ingredients

1 cup flour

*Or Gluten-Free if cup option:*

1 cup King Arthur

Gluten-Free Measure for Measure Flour)

2 teaspoons sugar

1 ½ teaspoons baking powder

⅓ teaspoon salt, cubed butter

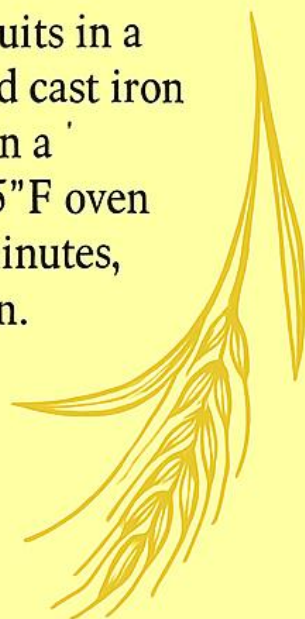
1 cup sourdough starter discard

## Optional

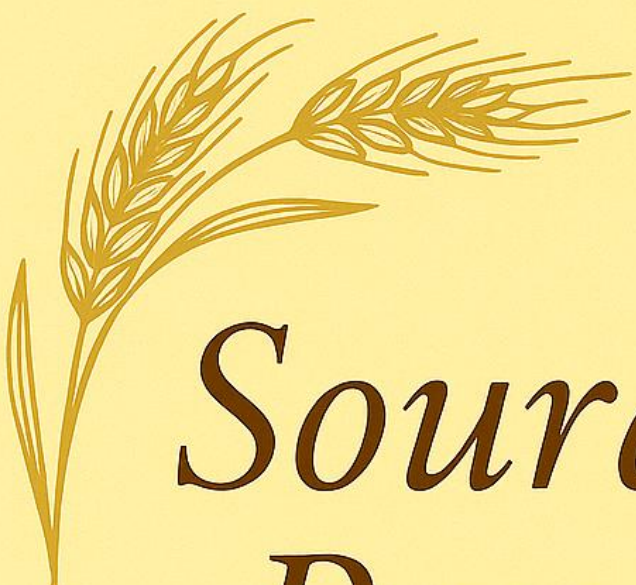
3 to 4 tablespoons milk

## Directions

1. Combine all the ingredients in a bowl, mix and knead until you've cold fat.
2. Add the starter and milk to form a smooth.
3. Put the dough onto a floured surface. Press it to a 1-inch thickness, Cut it in a 2 ¾" cutter. 16osm.
4. Place the biscuits in a lightly greased cast iron skillet. Bake in a preheated 425°F oven for 20 to 25 minutes, or until brown.



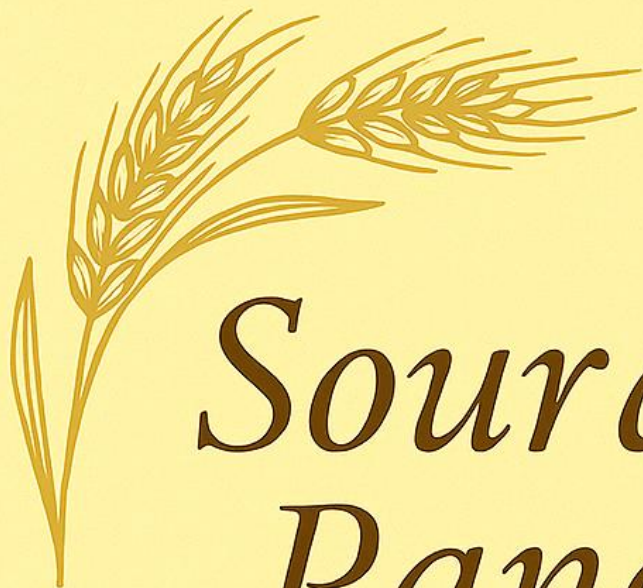




# *Sourdough Pancakes*







# Sourdough Pancakes

These sourdough pancakes are some of the best you'll ever make! They are light, fluffy, and full of flavor. For extra flavor, let the batter rest at room temperature for up to 2 hours before cooking.

## Ingredients

- 1 cup sourdough starter (unfed, leftover starter at room temperature)
- 1 1/2 cups milk (whole or 2%)
- 1 large egg
- 2 tablespoons granulated sugar
- 2 tablespoons avocado oil or melted butter
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt

## Optional

- Zest of 1 orange

## Directions

1. In a large mixing bowl, whisk the starter, milk, egg, sugar, oil and vanilla extract. Add the flour, baking powder, salt, and optional orange zest to the mixing bowl, then stir until combined.
2. For best flavor, cover and let the batter rest at room temperature for up to 2 hours. For thinner pancakes, add the full amount of milk. For thicker pancakes, use less milk.
3. Heat a nonstick pan over low heat for 2 minutes. Once the pan is ready, add a little butter or oil to aid with browning.
4. Scoop the batter onto the pan, and gently spread it into an oval. For extra flavor, flip the pancake over when the edges are set and it has formed air bubbles, about 2 to 3 minutes.

