



How to Rehydrate Your Grit & Grace Sourdough Starter

Reviving our dried starter with love + care

You'll need:

- 1 clean jar or bowl
- Filtered or spring water (not chlorinated)
- Unbleached all-purpose flour
- Spoon or spatula
- Warm spot (70-75°F)

Day 1

- Add the dried starter to a clean jar.
- Pour in 30g (2 tbsp) of warm filtered water. Stir gently to dissolve.
- Let sit for several hours, then mix in 30g (2 tbsp) of flour.
- Cover loosely and let rest at room temperature for 24 hours.

Day 2

- You may see bubbles-great sign!
- Discard half the mixture.
- Feed with 30g water + 30g flour. Stir well.
- Cover loosely and let sit 24 hours.

Days 3-5

- Continue daily feedings: discard half, then add 30g water + 30g flour.
- You should see rising, bubbles, and a tangy aroma develop.

Ready When...

- It doubles in size within 4-6 hours after feeding.
- Smells pleasantly sour, not sharp.
- Full of bubbles and active.

You're Set!

- Your starter is now strong and ready to bake.
- Store in the fridge and feed weekly, or keep on the counter and feed daily.

*From our heart to your hearth,
Bake with grit. Bake with grace.
- The Grit & Grace Micro Bakery*