

Sourdough From Scratch

Sourdough Starter Supplies:

- A High Quality Flour
- Glass Jar
- Measuring Cup (if budget allows get a kitchen scale for accuracy)
- Breathable Jar Cover (cloth, glass, no twist on)
- Sourdough Dome (if budget allows)
- Sourdough Stiring Spoon (if budget allows)
- Rubber Bands and/or Measuring Tape (if budget allows)

Sourdough Bread Supplies:

- Large Bowl (mixing bowl if budget allows)
- Mixing Whisks or spatulas (bread/dough electric mixer paddles if budget allows)
- Proofing Basket (if budget allows)
- Parchment Paper or Oil
- Dough divider (if budget allows)
- Scoring Knife (not completely necessary but it is what completes the bread and helps it bake correctly)
- Bow Bread Knife (if budget allows)
- Salt
- Flour (can also be used instead of oil/parchment paper for non stick purposes)
- Baking Sheet (Dutch Oven if budget allows)

Sourdough From Scratch

Sourdough Starter

Amazon Bundle Link:

This list is the must have items. Items that you cannot make the sourdough starter without. You often have most of these already at home!

[Sourdough Starter Supplies You Need to Begin Your Starter](#)

Sourdough Bread

Amazon Bundle Link:

This list is the must have items. Items that you cannot make the sourdough bread without. You often have most of these already at home!

[Sourdough Bread Supplies You Need to Make a Loaf](#)

Sourdough Starter & Bread Links (for later):

These are items you absolutely do not need right off the bat to have success with your starter, but in time could be fun and convenient to have on hand. They are the proper equipment that will allow you for the most success with your starter and in baking sourdough bread.

Sourdough Starter & Bread Equipment and Tools to Acquire One Day

These are things like:

- a Dutch oven
- natural wheat berries and a grain mill
- kitchen scale
- proofing basket
- etc.

Making Your Sourdough Starter

DAY 1:

- 1.) Find a breathable glass jar to home your starter. You can use this Weck jar by taking off the seal around the lid. There are many other options. All that matters is that the starter can gain access to fresh air, without drying out or catching bugs.
- 2.) Using a large measuring cup measure in 3/4 cup of water and 1 cup of unbleached flour.
- 3.) Mix this together really well in the measuring cup and then pour it directly into the sourdough jar.

DAY 2-10:

- 1.) In a large measuring cup measure one tablespoon of water and one tablespoon of flour, mix well.
- 2.) Add this mixture to your starter, and give your starter one or two large whisks to combine the new mixture with your starter.
- 3.) Repeat this process for seven to ten days.