**Quick Overnight Starter**

**Ingredients**

250 mL Warm water

7 mL Active dry yeast

250 mL Flour

**METHOD:**

1) In a large mixing bowl, combine all ingredients and beat with a wooden spoon. Fermentation will dissolve any small lumps.

2) Pour into plastic pitcher and cover tightly with saran wrap. Set in a warm place free from drafts and let stand overnight. Starter will ferment, increase in size then become thin and decrease to original size.

**When using:**

1) Remove the starter for your desired recipe and refrigerate the remaining starter in a plastic pitcher or container with a lid that has an air vent or hole in it. Label with contents and date.

2) Replenish every 7-10 days by stirring in equal amounts of water and flour.

3) After replenishing, let stand at room temperature overnight. Return to fridge; if a clear liquid forms on top stir back into starter.