



## *Kitchen Cheat Sheet: Easy Sourdough Bread*

RESTLESSCHIPOTLE.COM | SOUTHERN COMFORT FOOD



### *Tips and Time Savers*

- Name your starter. It helps when you're yelling at it for being lazy and not rising fast enough.
- Temperature matters. Too cold and your dough naps like a teenager. Too hot and it throws a tantrum like a toddler. Warm room temp is the sweet spot.
- Use a kitchen scale. I know, it feels extra. But sourdough is dramatic and likes precision.
- Don't overthink it. It's just flour and water and vibes. Relax.
- Give it time. Sourdough doesn't rush. It's the slow burn of the bread world.
- Flour your towel, not your soul. Sticky dough happens. Embrace it.
- Ugly loaves still taste good. This isn't The Great British Bake Off. No one's judging (except maybe your starter).

### *Storage*

**Room temp:** Store your loaf in a bread bag, tea towel, or a bread box—not a plastic bag unless you're into soggy crust sadness. It'll stay fresh and fabulous for 3–4 days.

**Freezer:** Slice it first, then wrap it tight and freeze. That way you can toast a slice straight from the freezer like the organized domestic goddess you pretend to be.

Avoid the fridge: It's not a bread spa—it'll dry that loaf out faster than your last situationship.

Don't forget - you're going to need to feed your starter according to the instructions that came with it. Usually 100g starter + 100g bread flour + 100g lukewarm spring water every couple of days if you keep it at room temperature.

### *Variations*

- Roasted garlic + rosemary – For when you want your house to smell like you live inside a rustic bakery in a Nancy Meyers film.
- Cheddar + jalapeño – Bold, cheesy, and just spicy enough to make you feel alive. Like Texas in a loaf.
- Cinnamon swirl – Sweet, swirly, and dangerously snackable. Basically a hug disguised as bread.
- Dried cranberries + walnuts – The fancy brunch guest of sourdough. Pairs well with goat cheese and passive-aggressive compliments.
- Everything bagel seasoning – Because who doesn't want their sourdough to punch them in the face with flavor first thing in the morning?

# FAQs

**Q: Do I really need a sourdough starter?**

**A:** Unless you're into flatbread cosplay, yes. The starter is the yeast. No shortcuts, no cheating with packets.

**Q: Can I use all-purpose flour instead of bread flour?**

**A:** You can—just like you can wear flip-flops to a wedding. But bread flour gives better structure, rise, and attitude.

**Q: Why is my dough so sticky?**

**A:** Because it's moody and alive. Wet dough = better crumb. Flour your hands, not the whole counter like it's snowing.

**Q: How do I know when it's done proofing?**

**A:** When it looks puffed, doubled in size, and slightly jiggly.

**Q: Can I freeze the finished bread?**

**A:** Yep! Just cool it completely, wrap it tight, and toss it in the freezer. Reheat like it's fresh and no one will know you didn't just bake it.

## *Nice to have*

**As an Amazon Associate, I earn commission from qualifying purchases.**

This live sourdough starter comes ready to bubble, rise, and sass its way into your kitchen like it owns the place. Perfect for beginners, busy bakers, or anyone who doesn't want to wait a week watching flour and water pretend to do something. I've used it, I love it, and yes—it's totally okay to name yours too.

[Live Sourdough Starter](#)

Everything but the sass is included (that's my job).

This sourdough starter kit has literally everything you need to bake like a pro: round and oval proofing baskets, a 24oz glass jar for your moody starter, a bread lame sharp enough to keep your loaves and enemies in line, a Danish whisk that looks confusing but works magic, and scrapers to keep your counter from becoming a war zone. It's like the sourdough glow-up your kitchen didn't know it needed. I've got it. I love it. And yes, it makes me feel wildly accomplished.

[Sourdough Kit](#)