

Psst.....

Just in case you want to start this again,
After you have given away the starter mix,
Here is the recipe to begin the starter mix.

Do not use any metal bowls or spoons!
And do not refrigerate! This will kill the action
Of the yeast!

1 package active dry yeast
1 cup warmed milk
1 cup flour
1 cup sugar

Dissolve the yeast according to the package
Directions. Warm milk to very warm, not hot.
Mix in the flour and sugar into a bowl or
Container that is large enough to accommodate
The yeast mixture expanding. Allow some sort
Of ventilation (i.e. Small hole in top of jar) The
Gases From the fermentation must vent somehow.

When you give away the starter, put it into a
Plastic container thrice the size of the mix to allow
For the growth that will occur.

You can store starter in the refrigerator and
Begin the process later. It takes a little while for it
To come up to room temperature before it will be
Ready to use. (Depending on the room temperature
In your home) 1 to 3 hours.

You can also include the vanilla pudding and any
Of the other ingredients if you wish, in a little basket.