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Chocolate Sourdough Instructions

Materials Needed

- ¼ oz dehydrated sourdough starter (1 packet)
- Flour
- Water
- 1-quart (32 oz) glass jar with a lid or cloth (to allow airflow)
- Spoon or small spatula and measuring cups or spoons
- Cacao Powder or Unsweetened Cocoa
- Sugar

Activation Steps

1. Initial Mix – Day 1: First Activation

- Stir together ¼ oz dehydrated sourdough and ¼ cup water.
- Add ¼ cup cup of flour and mix into a smooth paste.
- Cover loosely and let sit 12-24 hours.

2. Daily Feeding – Day 2 and Beyond:

- After the initial 12–24 hours, divide out 1 oz of culture
- **Use the remaining discard** for baking.
- **Feed** the 1 oz of starter with 2 oz of flour and 2 oz of water by mixing well.
- Mix in 0.6 oz of cacao powder or unsweetened cocoa.
- Add 0.6 oz of cane sugar, and mix well. Add a tsp of water at a time if mixture is too dry.
- Cover loosely and let sit on counter for 12-24 hours.

3. Repeat Feeding Process – Days 3 to 7:

- Use a 1:2:2:0.6:0.6 ratio to continue feeding your starter daily.
- Example: Feed 1 oz starter with 2 oz Flour, 2 oz Water, 0.6 oz cacao, and 0.6oz sugar.

4. Monitor Progress:

- By Day 7, the starter should show consistent bubbles and rise and fall.

5. Ready for Baking:

- Feed your sourdough 12-24 hours before baking.
- If you plan to store it in the refrigerator, maintain weekly feedings or resume daily feedings before baking.

Sourdough Brownie Recipe

Servings: 9

Prep Time: 10 minutes

Cook Time: 35 minutes

Total Time: 45 minutes

Ingredients

Dry Ingredients

- 1 ¼ cups all-purpose flour
- 1 ⅔ cups cane sugar
- ⅔ cup cacao or unsweetened cocoa powder
- ½ tsp salt
- ½ tsp baking powder

Wet Ingredients

- ½ cup butter, melted
- 2 large eggs (use 3 if eggs are small)
- ¼ cup oil
- ½ cup sourdough starter (active or discard)

Instructions

1. **Preheat oven** to 320°F. Prepare a 9" x 9" brownie pan by greasing with butter or lining with parchment paper.
2. In a mixing bowl, combine the flour, sugar, cocoa powder, salt, and baking powder. Whisk until fully combined.
3. Add chocolate chips and toss to coat in the flour mixture.
4. Pour melted butter, eggs, vanilla extract, and sourdough starter over the dry ingredients.
5. Gently fold everything together with a spatula until well combined. The batter will be thick – this is normal.
6. Spread the batter evenly into your prepared pan. Bake for **35 minutes** at 350°F. The top should be crackly, and a toothpick inserted should come out slightly wet.
7. Cool brownies in the pan for 30 minutes, then transfer to a wire rack to cool completely before slicing into squares.