

WELCOME TO
UNCOMMON EXPERIENCES

Virtual Sourdough Baking Workshop

 uncommon goods

MESSAGE FROM YOUR INSTRUCTOR

I'm looking forward to teaching you everything you need to know about baking sourdough. In this document, you'll find information on how to prepare for the class so you can jump right into learning.

Amber Eisler
King Arthur Baking Instructor

Virtual Sourdough Baking Workshop

Flour dust drifts through the kitchen, a jar of bubbly starter sits patiently on the counter, and suddenly the ancient rhythm of bread baking feels wonderfully within reach. In this pre-recorded class created by fellow B Corp King Arthur Baking and taught by baker and educator Amber Eisler, the mysteries of sourdough unfold step by step.

Across a series of on-demand lessons you can watch whenever the mood for baking strikes, you'll discover how a few humble ingredients transform into loaves with crackling crusts, airy crumb, and deeply developed flavor.

Participants will:

- Follow eight on-demand video lessons covering the fundamentals of sourdough baking.
- Learn how to create a sourdough starter from scratch and maintain it with simple feeding techniques.
- Bake a variety of breads including sandwich bread, naturally leavened sourdough, whole wheat sourdough, and focaccia.
- Build confidence with techniques suited for both beginners and experienced bakers.
- Access the full video series anytime after purchase for at least one year.

Participants receive an access code after purchase to create a free account and unlock the class through King Arthur Baking's online learning platform.

Class Length: 2 hours total, broken into 8 videos .

We Suggest:

No special equipment is required to enjoy the class, but these tools can make the baking experience even more satisfying:

- Temperature Controlled Sourdough Starter Device
- The Bread Baker's Seasoning Kit
- Ceramic Bread Baker

BEFORE YOU BEGIN

- Clear a workspace on your table or counter with plenty of space to lay out your cards.
- Set up your laptop or tablet where you can see and hear it clearly.

EQUIPMENT FOR THE CLASS

King Arthur Baking recommends the following equipment. Suggested alternatives are provided where possible.

- Several large bowls
- Bowl covers (*or dish towels*)
- Digital kitchen scale with tare function
- Wooden spoon
- Sheet pans
- Bench knife (*or chef's knife or metal spatula*)
- Bowl scraper (*or spatula*)
- Parchment paper
- Sourdough crock (*or large glass jar or plastic container with lid*)
- Round brotform and liner set (*or large bowl lined with a dish towel*)
- Standard 8 1/2" x 4 1/2" loaf pan
- Covered baker or Dutch oven (*or two rimmed baking sheets, one with water on the lower rack*)
- Baking stone or steel (*or baking sheet lined with parchment paper*)
- Cast iron skillet (*or oven-safe shallow pan or skillet*)
- Bread lame (*or razor blade*)
- Silicone sling (*optional, used to transfer risen dough*)
- Cooling rack

Ingredients and Materials

Sourdough Starter

To Start

- 1 cup (113g) King Arthur Pumpnickel or Whole Wheat Flour
- 1/2 cup (113g) cool water

To Feed

- Scant 1 cup (113g) King Arthur Unbleached All-Purpose Flour
- 1/2 cup (113g) water, cool (if your house is warm) or lukewarm (if your house is cool)

Sourdough Sandwich Bread

- 1 1/3 cups (300g) ripe (fed) sourdough starter
- 5 1/4 cups (630g) King Arthur Unbleached Bread Flour
- 6 tablespoons (42g) King Arthur Baker's Special Dry Milk or nonfat dry milk
- 1/4 cup (50g) granulated sugar
- 2 1/2 teaspoons (15g) table salt
- 2 teaspoons instant yeast
- 4 tablespoons (57g) unsalted butter, room temperature
- 1 1/2 cups (340g) water, room temperature (70°F–80°F)

Naturally Leavened Sourdough Bread

- 2 cups (454g) ripe (fed) sourdough starter
- 5 cups (600g) King Arthur Unbleached All-Purpose Flour
- 3/4 cup (85g) King Arthur Whole Wheat Flour
- 1 3/4 cups (397g) water, room temperature
- 2 1/2 teaspoons table salt

Whole Wheat Sourdough Bread

- 2 1/2 cups (568g) ripe sourdough starter
- 3 cups (340g) King Arthur Whole Wheat Flour
- 2 1/2 cups (280g) King Arthur Unbleached All-Purpose Flour
- 1 2/3 cups (378g) water, lukewarm (90°F–100°F)
- 1 tablespoon (18g) table salt
- 1 generous tablespoon (28g) honey

Sourdough Focaccia

Dough

- 1 1/2 cups (340g) ripe (fed) sourdough starter
- 1 3/4 cups (397g) water, lukewarm (90°F–100°F)
- 6 cups (720g) King Arthur Unbleached Bread Flour
- 6 tablespoons (75g) olive oil, plus more for the bowl
- 1 tablespoon (18g) table salt
- 2 tablespoons (43g) honey
- 1 teaspoon instant yeast lukewarm (if your house is cool)

Pan & Topping

- 4 tablespoons (50g) olive oil, divided
- Fresh or dried rosemary
- Flaky sea salt



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