

WELCOME TO  
UNCOMMON EXPERIENCES

# Virtual Gluten-Free Bread Baking Workshop

 **uncommon goods**

## MESSAGE FROM YOUR INSTRUCTOR

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

Happy baking,  
Jessica Meyers  
King Arthur Baking Instructor

## Virtual Gluten-Free Bread Baking Workshop

Golden crusts, chewy bagels, and rustic loaves are all possible without gluten when the right techniques come into play. In this pre-recorded class created by fellow B Corp King Arthur Baking and taught by veteran baking instructor Jessica Meyers, gluten-free bread baking becomes an approachable craft rather than a mystery.

Across a series of on-demand lessons you can watch whenever the baking mood strikes, you'll discover how thoughtfully developed flour blends and reliable methods can produce breads that are every bit as satisfying as their traditional counterparts.

Participants will:

- Explore six on-demand video lessons covering the essentials of baking with gluten-free bread flour.
- Learn to make a variety of gluten-free breads including buttery sandwich bread, artisan-style loaves, chewy bagels, and naturally leavened sourdough.
- Discover how to create and maintain a gluten-free sourdough starter.
- Build confidence with techniques designed for both beginners and experienced bakers.
- Access the full video series anytime after purchase for at least one year.

**Participants will 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:** 6 videos

**We Suggest:**

While this class focuses on techniques you can master without special equipment, a few helpful baking companions can enhance the experience:

- 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.
- Set up your laptop or tablet where you can see and hear it clearly but won't risk spilling anything on it.

## EQUIPMENT FOR THE CLASS

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

- Kitchen scale with tare function
- Mixing bowls
- Bowl covers (*silicone covers or dish towels*)
- Bench knife (*or chef's knife or metal spatula*)
- Plastic bowl scraper (*or spatula*)
- Measuring spoons
- Wooden spoon or dough whisk
- Fine-mesh sieve
- 9" round or oval proofing baskets (*or a large bowl lined with a dish towel*)
- 8 1/2" x 4 1/2" loaf pans
- Nonstick pan spray
- Ruler
- Rimmed baking sheets
- Baking sheet covers (*or dish towels*)
- Parchment paper
- Bread lame (*or razor blade*)
- Bread peel (*or parchment paper folded as a sling*)
- Pastry brushes
- Digital thermometer
- Baking stone or covered baker (*or baking sheet lined with parchment*)
- Cast iron pan (*or oven-safe shallow pan or skillet*)
- Skimmer
- Wide pot at least 3" deep
- Cooling rack

# INGREDIENTS and MATERIALS

## Buttery Gluten-Free Bread

### Dough

- 1 1/4 cups (284g) water, lukewarm (100°F)
- 2 large eggs
- 2 tablespoons (28g) butter, softened
- 1 tablespoon (12g) granulated sugar
- 1 tablespoon (14g) white vinegar
- 2 teaspoons instant yeast
- 1 teaspoon table salt
- 3 cups (360g) King Arthur Gluten-Free Bread Flour

### Topping

- 1 large egg beaten with 1 tablespoon water (egg wash)
- 1 tablespoon (9g) sesame seeds, optional
- 2 tablespoons (28g) butter, melted

## Gluten-Free Artisan Bread

### Preferment

- 3/4 cup (170g) water, lukewarm (100°F)
- 1/4 teaspoon instant yeast
- 3/4 cup (90g) King Arthur Gluten-Free Bread Flour

### Dough

- All of the preferment
- 3/4 cup (170g) water, lukewarm (100°F)
- 1/2 teaspoon instant yeast
- 2 teaspoons granulated sugar
- 1 3/4 cups (210g) King Arthur Gluten-Free Bread Flour
- 1 teaspoon table salt

## **Chewy Gluten-Free Bagels**

### **Dough**

- 4 cups (480g) King Arthur Gluten-Free Bread Flour
- 2 1/4 cups (511g) water, lukewarm (100°F)
- 1 tablespoon (14g) light or dark brown sugar, packed
- 2 teaspoons (6g) instant yeast
- 2 teaspoons (12g) table salt

### **Water Bath**

- 2 quarts (1814g) water
- 2 tablespoons (28g) brown sugar
- 1 tablespoon (12g) granulated sugar

### **Toppings (optional)**

- Everything bagel seasoning
- Sesame seeds
- Coarse salt
- Dehydrated onion
- Poppy seeds

## **Gluten-Free Sourdough Starter**

### **Initial Mix**

- 1 cup (120g) King Arthur Gluten-Free Bread Flour
- 1 cup (227g) cool water

### **Daily Feeding**

- 1/2 cup plus 1 tablespoon (128g) cool water
- 1/2 cup (60g) King Arthur Gluten-Free Bread Flour

## **Chewy Gluten-Free Bagels**

- 1 1/2 cups (259g) gluten-free sourdough starter made with bread flour
- 1 3/4 cups plus 1 tablespoon (412g) warm water (about 110°F)
- 3 1/4 cups (390g) King Arthur Gluten-Free Bread Flour, plus more for kneading
- 1 tablespoon (12g) granulated sugar
- 1 3/4 teaspoons (10g) table salt



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