



Sourdough Tools You Can't Live Without

A handy guide
to essential
sourdough tools



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Essential Sourdough Tools

Starting your sourdough journey? You'll need the right tools to make baking easy and fun. Here's a list of must-have items to help you bake delicious sourdough bread at home.

1. Mixing Bowl

WHY YOU NEED IT:

A large, sturdy bowl is perfect for mixing dough.

TIP:

Use glass or stainless steel for easy cleaning.

2. Digital Scale

WHY YOU NEED IT:

Accuracy is key in baking. A digital scale ensures precise measurements.

TIP:

Measure ingredients by weight for the best results.

3. Dough Scraper

WHY YOU NEED IT:

This handy tool helps you mix and shape the dough without sticking.

TIP:

Use it to clean surfaces. Some silicone scrapers are rounded and work well on the inside of the bowl too!

4. Proofing Basket (*Banneton*)

WHY YOU NEED IT:

A proofing basket gives your dough shape and structure.

TIP:

Dust with flour to prevent sticking.

5. Dutch Oven

WHY YOU NEED IT:

A Dutch oven traps steam, creating a crispy crust.

TIP:

Preheat it in the oven 1 hour for the best results.

6. Lame (*Scoring Tool*)

WHY YOU NEED IT:

Use a lame to score your dough for even baking and a beautiful look.

TIP:

A sharp knife works too!

With these tools, you'll be ready to bake amazing sourdough bread at home. Gather your tools, get your starter ready, and enjoy the process. Happy baking!





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