

beginner sourdough workshop

with Sheryl Sanders

How would you like to start your day with the smell of tasty, fresh-baked, nutritious bread?

THIS IS A SMALL IN PERSON, HANDS-ON WORKSHOP IN MY HOME WHERE YOU WILL MAKE YOUR OWN SOURDOUGH TO TAKE HOME.

I WILL TEACH YOU HOW TO MAKE HEALTHY HOMEMADE BREAD IN A SIMPLE WAY THAT IS FUN & COST EFFECTIVE THAT FITS PERFECTLY INTO A BUSY LIFE.

YOU WILL COME AWAY WITH THE CONFIDENCE TO SUCCESSFULLY BAKE BEAUTIFUL ARTISAN LOAVES FOR YOUR FRIENDS AND FAMILY.

You will take home:

- ~ A simplified guidebook
- ~20 oz glass jar with clasp lid
- ~100% spun cotton tea towel
- ~Active sourdough starter that will NOT require daily feeds!
- ~Dough to bake 2 artisan loaves

cost: \$75

Bring the following to class:

- large mixing bowl
- wooden spoon
- apron

**kitchen scale (\$7-\$10 Amazon or Walmart)

Allow approx 2 hours upon returning home after class to complete the bread making process.



August 10 at 5:00pm

Text 484-614-9984 or email at sherylsandersdesigns@gmail.com to reserve your spot!
(Dillsburg)

Fresh sourdough bread will be provided as a refreshment

**I will have a few kitchen scales to share however, if you have your own please bring it along. You will need a kitchen scale if you plan to continue making sourdough bread as the ingredients are all weighed in grams.