

BEGINNER SOURDOUGH WORKSHOP



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

THIS IS AN IN PERSON, HANDS-ON WORKSHOP 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.

COST: \$75

You will take home:

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

Bring the following to class:

- LARGE glass or porcelain mixing bowl
- wooden spoon
- apron
- kitchen scale (\$7-\$10 Amazon or Walmart)

Fresh sourdough bread will be provided as a refreshment



Limited space so reserve your spot early

Sheryl Sanders

✉ ssanders@messiah.edu

May 4th at 9:30 am

108 Fairway Drive

Dillsburg, Pa

Allow approx 2 hours upon returning home to finish the bread making process.

I will have a few kitchen scales to share however, if you have your own the process goes faster. You will need a kitchen scale if you plan to continue making sourdough bread. The flour, water and starter are weighed in grams.