

Bread Baking 300

For the Love of Sourdough

Where we're headed

By the end of this series you'll keep a sourdough starter healthy on your own schedule, and you'll use it to raise loaves, rolls and holiday breads without a packet of yeast in sight.

What you bring with you

This series picks up where Bread Baking 100 and 200 left off. You should already be comfortable mixing a dough, kneading and stretch and folds, bulk fermentation, pre-shaping and shaping a loaf, the poke test, and scoring. If any of that is new to you, start with Bread Baking 100. Everything this series leans on is in there, and it will make sourdough a lot less mysterious.

The one rule for this whole series

Watch the dough, not the clock. In sourdough there's no packet of yeast setting the pace. Your kitchen does. The same dough can be ready in four hours on a warm day and eight on a cool one, so every lesson teaches you the signs to look for, not just the times.

Meet the starters

Margaux has lived in my kitchen for years and years. **Jacques** came to me dried, in a packet, and the seller says he's from a 200-year-old mother. I have my doubts. You'll meet them both properly in Lesson 1, and I'll tell you which one I trust with my bread, and why.

No starter yet? Start this week.

There are three ways in. Make one from scratch, which takes about one to two weeks before it's strong enough to raise a loaf. Ask a friend who bakes for a spoonful of theirs. Or buy a dried starter and wake it up, the way Jacques came to me.

Whichever you choose, get it going now and you'll be ready to bake your first loaf with me on **October 14**. Already have one sleeping in the fridge? Take it out and start feeding it so it's awake for Lesson 1.

The Lessons

New lessons premiere on YouTube, Wednesdays at 5:00 pm Eastern. Every lesson has its own printable. Tick the boxes as you go.

Watched	Baked		Lesson	Premieres
☐		Intro	Series Introduction What we'll bake, what you need, and what can wait.	Sun, Sept 27
☐	☐	1	Your Starter: Reading It, Feeding It, and the Discard How to tell when your starter is ready, how often to feed it, and how to fit it around your week.	Wed, Sept 30
☐	☐	2	Your First Sourdough Loaf Proofing by the signs, shaping a batard, scoring, and baking in a Dutch oven.	Wed, Oct 14
☐	☐	3	Sourdough Dinner Rolls, Three Shapes What butter, milk and sugar do to a starter. Rolls that go straight into the freezer for Thanksgiving.	Wed, Oct 28
☐	☐	4	Sourdough Discard Pie Crust Putting discard to work for flavor, just in time for pie season.	Wed, Nov 18
☐	☐	5	Thanksgiving Morning Cinnamon Rolls Building a sweet starter, and shaping the night before so the rolls are ready to bake in the morning.	Wed, Nov 25
☐	☐	6	A Holiday Bread: Chocolate Babka Rolling, filling and twisting an enriched dough.	Wed, Dec 16
☐	☐	7	Christmas Morning Breakfast Sourdough pancakes and waffles, made ahead so Christmas morning is easy.	Wed, Dec 23

After the holidays: winter 2027

The series keeps going in the new year. Dates to come.

- ☐ **Butter Sandwich Loaf.** Sourdough in a loaf pan, plus one variation.
- ☐ **Boule With Inclusions.** Shaping a round loaf and folding in the good stuff.
- ☐ **Italian Sourdough Meat Bread.** Salami, ham, sopressata, sharp provolone, pecorino, sundried tomatoes and olives.
- ☐ **Baguettes and Crusty Rolls.** The hardest shaping in the series, saved for when your hands are ready.
- ☐ **Sourdough Focaccia.** Handling a wet, high-hydration dough.
- ☐ **The Starter Experiment.** Basic, stiff, grape and dried starters baked side by side, and which flours feed best.
- ☐ **The Discard Show.** Flatbreads, muffins, crepes and a Dutch baby.

What You Need, and What Can Wait

I split this list on purpose, because needs and wants are not the same thing. You'll use everything on the needs list in almost every lesson. The wants make life easier, and every one of them has a workaround you probably already own.

NEEDS

- ☐ Digital kitchen scale that reads in grams
- ☐ Mixing bowls, one medium and one large
- ☐ Danish dough whisk or a sturdy wooden spoon
- ☐ Bowl covers or a clean kitchen towel
- ☐ A glass jar for your starter, and a rubber band
- ☐ Small spatula for stirring the starter
- ☐ Clear, straight-sided container for bulk fermentation, so you can see the rise
- ☐ Bench scraper
- ☐ Dutch oven with a lid
- ☐ Parchment paper
- ☐ Instant-read thermometer
- ☐ Cooling rack
- ☐ Bread knife

WANTS

- ☐ **Banneton and liner**
Or use a bowl lined with a well-floured towel.
- ☐ **Lame for scoring**
Or use a clean razor blade or your sharpest knife.
- ☐ **Bread sling**
Or use a long strip of parchment to lower the loaf in.
- ☐ **Proofer for your starter**
Or use the warmest steady spot in your kitchen.
- ☐ **Stand mixer**
Handy for the enriched doughs. The loaves don't need one.
- ☐ **Grain mill**
Store-bought flour works for every lesson.

For later lessons

Loaf pan, sheet pans, pie plate, rolling pin and a waffle iron. No need to buy anything yet. Each lesson's printable tells you what that bake calls for.

Ingredients

- ☐ **Unbleached bread flour.** King Arthur is what I buy when I'm not milling my own.
- ☐ **All-purpose flour.**
- ☐ **Whole wheat or rye flour** for feeding your starter.
- ☐ **Fine sea salt.**
- ☐ **Filtered water.** Many towns now treat their water with chloramine. Unlike chlorine, it doesn't clear out when water sits overnight, and it can slow a starter down.
- ☐ **Rice flour** for dusting the banneton, so the dough releases cleanly.
- ☐ **Butter, milk, eggs and sugar** for the enriched lessons. Amounts are on each lesson's printable.