

Sourdough Gear and Ingredients

Bread-Making Equipment

- Kitchen Scale
- Sourdough Starter Jar (A Ball Jar will do)
- Extra-Large Mixing Bowl
- 5.5 Quart Cast Iron Casserole <https://www.amazon.com/Cuisinart-CI755-30CR-Enameled-Casserole-Cardinal/dp/B0017HMKW6?th=1>
- Bread Making Kit <https://www.amazon.com/RORECAY-Proofing-Banneton-Sourdough-Fermentation/dp/B08G4ZPZBZ/>
 - Dough Scraper
 - Bowl Scraper
 - Bread Lane (For Scoring the Bread)
 - Banneton Proofing Baskets
 - Linen Proofing Basket Liners
- Poly Sourdough Bread Proving Bags https://www.amazon.com/dp/B08CL3MG79?ref =ppx_hzsearch_conn_dt_b_fed_asin_title_2&th=1
- Flour Sifter Shaker https://www.amazon.com/dp/B088B5WDW1?ref =ppx_hzsearch_conn_dt_b_fed_asin_title_2&th=1

Bread Making Ingredients

- [Sourdough Starter \(we can provide\)](#)
- Organic All-Purpose Flour (we get ours at Costco)
- Organic Bread Flour (we get ours at King Soopers)
- Salt
- Water (we filter all of our water through a Alexapure filter system)

I have provided Amazon links for reference and clarity but you might find better options or prices elsewhere.