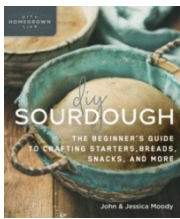


# Sourdough and more!

Lots of great bread-making resources to get you started!

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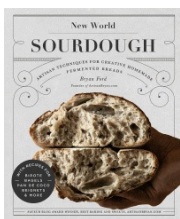
DIY sourdough : the beginner's guide to crafting starters, breads, snacks, and more / John and Jessica Moody.

Moody, John (Homesteader), author.



New world sourdough : artisan techniques for creative homemade fermented breads; with recipes for birote, bagels, pan de coco, beignets, and more / Bryan Ford.

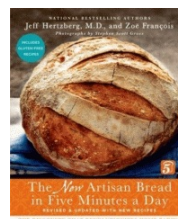
Ford, Bryan, author.



New World Sourdough [electronic resource] : Artisan Techniques for Creative Homemade Fermented Breads; With Recipes for Birote, Bagels,

Pan de Coco, Beignets, and More/ Ford, Bryan.

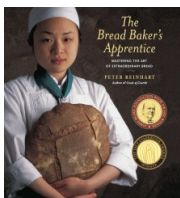
Ford, Bryan.



The new artisan bread in five minutes a day : the discovery that revolutionizes home baking / Jeff Hertzberg, M.D. and Zoë François ; photography by

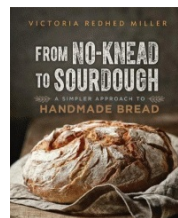
Stephen Scott Gross.

Hertzberg, Jeff, author.



The Bread Baker's Apprentice [electronic resource] : Mastering the Art of Extraordinary Bread/ Reinhart, Peter.

Reinhart, Peter.



From no-knead to sourdough : a simpler approach to handmade bread / Victoria Redhed Miller.

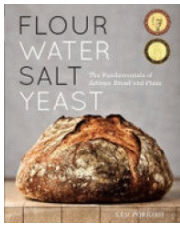
Miller, Victoria Redhed, author.

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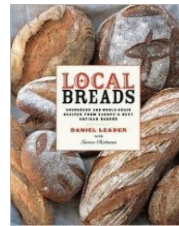
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Flour water salt yeast : the fundamentals of artisan bread and pizza / Ken Forkish ; photography by Alan Weiner.

Forkish, Ken.



Local breads : sourdough and whole-grain recipes from Europe's best artisan bakers / Daniel Leader with Lauren Chattman ; color photography by Jonathan

Lovekin ; line drawings by Alan Witschonke.

Leader, Daniel



Bake the seasons : sweet and savoury dishes to enjoy throughout the year / Marcella DiLonardo.

DiLonardo, Marcella, author.



Gluten-Free Baking At Home [electronic resource] : 102 Foolproof Recipes for Delicious Breads, Cakes, Cookies, and More/ Larsen, Jeffrey.

Larsen, Jeffrey.