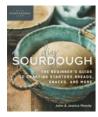
Sourdough and more!

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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.



Reinhart, Peter.

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



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

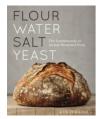
Miller, Victoria Redhed, author.



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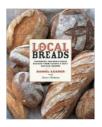
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Bake the Seasons Flour water salt yeast: the fundamentals of artisan bread and pizza / Ken Forkish; photography by Alan Weiner.

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

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

DiLonardo, Marcella, author.



102 Foolproof Recipes for Delicious Breads, Cakes, Cookies, and More/ Larsen,

Gluten-Free Baking At

Home [electronic resource]:

Jeffrey.

Larsen, Jeffrey.

