

Sourdough Bread Baking Class Grocery list for the first 3 bakes.

Our first three bakes will be a Sourdough Boule, Sourdough Cinnamon Rolls, and Pretzel Rolls.

The ingredients are listed by the total amount needed for all three bakes. I've rounded up a little on each so that you will have enough. For those of you who are weighing your ingredients don't worry, I'll make sure to list the weights in the recipe.

Cup measurements are easier to calculate for shopping.

- 13 cups All-Purpose Flour (a 5lb. Bag has about 20 cups)
- 6 tablespoons Sea Salt -- Table Grind
- 2 tablespoons Coarse Ground Salt
- 2 tablespoons Poppy seeds or sesame seeds (optional)
- 4 tablespoons Olive Oil
- Vegetable oil Cooking Spray
- ½ cup Granulated Sugar
- ¾ cup Brown Sugar
- 2 cups Confectioner's Sugar
- 1 teaspoon of Vanilla Extract
- 1 tablespoons Cinnamon
- Pinch of Nutmeg (optional)
- 1 cup Whole Milk
- 1 large egg
- 4 teaspoons Active Dry Yeast
- 1 stick Unsalted Butter
- ½ cup Baking Soda
- ¼ cup dark beer (optional)