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Sourdough Baking

Tools, gadgets and toys

Every craft has it's tools. Baking is no different. But before you go out and splurge, take my advice: There are many tools out there that you may want, but very few of them are needed to get started. Use this guide to separate the necessities from the luxury's so that you don't get carried away in fantasies and finances.

This list is broken down as follows:

Essentials – A basic scale and good quality flour are absolutely necessary in order to begin your Sourdough baking.

General Tools – This list compiles the few general tools you will be using, those that you most likely already have at home.

Helpful Tools – These tools are helpful when baking, however most of them could be replaced with typical household gadgets.

Nice to have's – These are tools which are commonly used in Sourdough baking, whilst they are 'nice to have', none of them are 'necessary'.

For images and links to the products listed below, please visit the 'tools library' page in the resources section.

Essentials

A scale, good quality flour and tap water.

That's all you'll need to start with your sourdough journey.

I have listed two scales below. The basic (which is what I used for the first three years of baking) will do just fine.

For flour, I use and recommend 'King Arthur' brand. There are many good quality flour's out there, and you may use your preferred brand but keep these 2 thing in mind:

1. Always use unbleached flour.
 2. I strongly recommend sticking to the same flour, at least until you have a well established starter and are well versed in the topic.
- Basic kitchen scale or Bakers Scale
 - Bread flour
 - Whole Wheat Flour

General Tools

The tools listed below are some of the general tools you'll be using when baking. You most likely have these at home, if not you can easily replace them with items you do have. (e.g. a glass jar can be replaced with a plastic container. a flour sack can be replaced with a dish towel.)

- *Glass Jar ~ you can also use a plastic container*
- Plastic lid for glass jar ~ recommended over stainless steel
- Silicone Spatula
- Flour Sacks ~ you can also use a standard dish towel
- Mixing Bowls ~ I recommend glass or plastic. DO NOT use stainless steel.
- Sheet Pan ~ A sheet pan is used to create steam in the oven when baking without a Dutch oven (cast iron pot).

Essentials

These tools are helpful, yet you could work your way around them using alternatives which you most likely already have.

- *Bench Knife*
- *Bowl scraper*
- *Storage Bins*
- *Lame*
- *Razor Blades*
- *Bread Knife*
- *Round Proofing Basket*
- *Oval Proofing Basket*
- *Flour Scoop*
- *Oven Gloves*

Nice to Have Tools

The following tools are commonly used in sourdough baking. Whilst they may be 'nice to have', neither of them are necessary.

- *Thermometer*
- *Instant Read Thermometer*
- *Flour Duster*
- *Dutch Oven*
- *Loaf Pan*
- *Couche*