

Sourdough Bread Class



Learn My 4 Simple Steps

to crafting the Perfect Loaf
of Real Sourdough Bread



In this class, you'll:

- Learn how to care for your sourdough starter
- Mix and knead your first dough
- Go home with enough starter to keep baking

Plus:

- Written instructions
- Bonus sourdough recipes
- Refresher video of the process
- Access to my private Sourdough Bread Facebook Group
- Access to my quarterly Sourdough Tips & Tricks eNewsletter

Enjoy a **Sourdough Tasting Bar**
and **Herbal Tea** during the class

October 27
6:30-8:30 pm

*Oxford Township
Parks & Recreation*



Sprout Bake

Instructor

Alaina Campbell
Sprout Bake Founder
alaina@sproutbake.com
248-475-2256



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