

King Arthur Baking Videos

Techniques for the Professional Baker

- Introduction: <https://youtu.be/PmxDKuGLWuE>
- Mixing & Folding: <https://youtu.be/ZnxiawZoL4A>
- Dividing & Pre-shaping: <https://youtu.be/dt6pbWYbqPE>
- Shaping: <https://youtu.be/PmxDKuGLWuE>
- Scoring Baguettes: <https://youtu.be/ZaLnmvEF8>
- Evaluating Finished Product: <https://youtu.be/4or6WUtxl2M>

Sourdough Bread

- Feeding your Starter: https://youtu.be/_XRqtwN29HU
- Making the Dough: <https://youtu.be/h5aZ9oVTD-o>
- Shaping and Baking: <https://youtu.be/VuIToRJdDZ8>

Challah

- Making Challah Dough: <https://youtu.be/UdYYRColviQ>
- Braiding a 6-Strand Loaf: <https://youtu.be/GeaYznp2zdk>