



SOURDOUGH WORKSHOP

Now offering in-person, hands-on, beginner sourdough classes taught at my home in Woodbury, Minnesota. You can look forward to a fun and casual 2.5 hour workshop that will teach you how to feed, use, and maintain a sourdough starter in an approachable way. Then we will walk through the 4 basic steps for making sourdough bread; stretch + folds, shaping, scoring, and baking. You'll take home your own personal starter and a finished loaf of bread!

Class cost: \$400

Up to 4 participants

What is included:

- 2.5 hour, hands on instructions for how to create a loaf of sourdough from start to finish
- A jar of live/active sourdough starter for you to take home
- Instructional booklet with step by step directions to follow
- A packet of some tried and true sourdough recipes
- A freshly baked loaf of bread

To inquire about scheduling a class please email madeonmanning@gmail.com