

HOSTED BY HAILEY BURTS

SOURDOUGH WORKSHOP

OCTOBER 24TH, 2025

12:00PM - 2:00PM

DESERT FOOTHILLS LIBRARY

Learn to bake your own organic sourdough bread at home, and take home the following tools:

- Sourdough starter in a mason jar
- Proofing basket
- Proofing basket cloth liner
- Bread lame
- Traditional organic sourdough recipe
- Printed & digital sourdough guide
- Your own loaf to take home and bake the next day
- Samples of the sourdough loaf that we bake together
- Knowledge learned from the workshop on how to bake your own loaf of sourdough bread

****IMPORTANT NOTE: YOU WILL NEED TO ACQUIRE A DUTCH OVEN OF AT LEAST A 6-QT SIZE OR LARGER TO BAKE YOUR TAKE-HOME LOAF IN THE DAY AFTER THE WORKSHOP. THE DUTCH OVEN IS NOT INCLUDED IN THE \$75 COST OF THE WORKSHOP.****

Desert Foothills Library
38443 N School House Rd.
Cave Creek, AZ 85331

*\$75 per
participant*

Reserve your spot at:

<https://www.hotplate.com/dailybreadsourdoughhaz/b4f100b8-70e0-4578-8200-b7c02e1a9f10>



Any questions, comments, or concerns? Please don't hesitate to reach out to Hailey Burts at:
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