



**Simple Sourdough: Make Your Own Starter
Without Store-Bought Yeast and Bake the Best
Bread in the World With This Simplest of Recipes
for Making Sourdough**

Mark Shepard

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This booklet tells how to make the best bread in the world. And it's made from only wheat, water, and salt! You'll love this tasty, wholesome, easy-to-make bread from a tradition thousands of years old. In fact, it may spoil you for all other bread! Topics in this book include "The Starter," "The Ingredients," "The Sponge," "The Two Things You Must Always Remember," "The Dough," "The Rising," "The Baking," and "Amazing Facts."

Simple Sourdough: Make Your Own Starter Without Store-Bought Yeast and Bake the Best Bread in the World With This Simplest of Recipes for Making Sourdough Details

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From Reader Review Simple Sourdough: Make Your Own Starter Without Store-Bought Yeast and Bake the Best Bread in the World With This Simplest of Recipes for Making Sourdough for online ebook

Katie says

I was a little disappointed in this book. Luckily I only paid a penny so it wasn't worth returning. It is very short (think 5 paragraph essay--not 5 chapters). Covers ingredients, sponge, dough, rising and baking. Not much more than a long paragraph on each. Just the basic basics that you need to know to bake bread. If you want something super short than this is for you. Quick need to know information and nothing else.

Sherry says

Sourdough Made Easy!

This little book is the best! I love sourdough bread, but have not found any good bread living in the midwest. I miss the sourdough I could find in super markets on the west coast. I've tried different recipes but gave up when things didn't work out like I wanted. Besides being delicious, these instructions are deliciously easy!

Robin Fesmire says

Perfectly no frills

This is a refreshing approach to sourdough, and when he says "simple," he means it. No science, no photos, no analysis, no FAQs, only the least intimidating method of sourdoughing that I've seen. Well done.

Julie Rogers says

Love sourdough bread

I used to make sourdough bread from a starter every week or so. My family and friends loved it. I used to take loaves to work and give it to people for Christmas. Then I got too busy and didn't have time to bake. This book will help me go back to baking wonderful sourdough bread. Thank you.

Jams says

Most sourdough instructions tell you how to make sourdough but never really explain what to do next. This is a simple explanation of how to make a start AND how to use it.

Judy says

A good little find for my Kindle. Not a freebie this time but nearly. A short read with good advice for someone starting out on the sour-dough journey and also a couple of tips for the more experienced and adventurous of us. I have been making my own sour-dough bread for over a year now and can certainly attest to the health benefits, the delicious flavours, the joy of making your own. I used to make my own normal (bakers yeast) bread as well as the sour-dough but now the choice is always sour-dough. It is very easy, and time frames adapt very well to your own daily timetable.

Worth the read for me. I picked up a couple of tips I will certainly try. Starting the baking with a cold oven is the complete opposite of what I have been doing, so I shall experiment. Certainly easier than waiting to get the oven to full temperature.

I would recommend anyone invest the .99c and baking their own healthy bread, with this booklet as a guide.

Jessica says

Decent information, but **very simple**

This pamphlet (it's only about 15 pages, so definitely not a book) gives some good information on making sourdough starter and bread, but is **so** simple with it's instructions that it's almost useless if you already know anything about baking.

whiterabbit says

Simple effective guidelines for healthful sourdough bread

When it comes to making homemade bread I find the simpler instructions often prove the most helpful to me, and the easiest to actually use. This little how-to booklet is a great little guide for starting me off on starters :) Thanks!

Angela Miles says

Rather lacking in real instructions

This is a very basic pamphlet. It is only a dozen or so pages long. The recipes are more like guidelines with little definition to them.

This is not a book for anyone who needs more than very basic direction and no recipes. It is anything but "simple."

Susan Fouts says**Sourdough bread**

I liked this book because it explained the process of making the sourdough bread from start to finish. It's a lost art but is making a comeback.

Sandra Rhule says**16 cups of flour!**

I like the way he writes like telling a story. However there are no UK metric weight and measures. No pictures or drawings to guide you, and only one recipe, hidden in the narrative. As a single person, I would have to get a stand mixer to knead that amount of dough, and freeze two or three loaves. This is three times the amount made in the New Artisan bread in 5 books.

To be honest, this e book is annoying.

Cheyenne Blue says

More of a booklet than a book, I downloaded this for my Kindle after reading my bread-making-buddy's review. This is clearly written, and sets out a simple path for sour dough that is quite different to my current method. I look forward to trying this technique.

Barbara says

More a pamphlet than an actual book. A master recipe would have been a good addition. I think I will have to try it just to see how simple it really is!

Rain23 says**Simple, to the point**

Very clear instructions and some interesting history of the bread. Short, not a cookbook. This makes good old fashioned bread that's more substantial than store bread.

Ruth Jones says

Short and sweet!

like the simple straight forwardness of it. I am very new to sourdough baking and am trying several different ways, and believe me there are many, many different ways to do it. I haven't baked this one yet, but it's next on my list. I may have to re post after that. we shall see. The 5 stars are for the clear short way this was presented.
