



BREAD BAKING 101

with The Epsom Bakehouse

Equipment checklist



Equipment

You only need a few basic pieces of equipment to bake great bread at home. There's no need to rush out on a shopping expedition to buy the latest gadget (but if you want to, don't let me stop you!). Some of the equipment listed below is optional, meaning your bread will turn out great whether you have it or not, and there is often a substitute you can use.

- Oven
- Scales - recipes are given in metric (grammes) amounts. Weighing out your ingredients is more accurate than using a volume measurement such as cups.
- Baking sheets/baking trays
- Loaf pans/loaf tins (optional)
- Mixing bowls of various sizes
- Plastic dough scraper (optional)
- Baking paper
- Clingfilm/plastic wrap
- Jug
- Serrated bread knife (optional)
- Baker's lame/grignette (optional) - to slash the top of your loaf before baking. A sharp knife is a good alternative
- Baking stone (optional)
- Plastic shower cap (optional) - and it's not for your head!