



Simple Steps to Softer Sourdough: The Tangzhong Method

Take your sourdough baking to the next level with my Simple Steps to Softer Sourdough class, where we'll introduce the transformative Tangzhong method into the heart of our simple sourdough process. This advanced technique helps create an irresistibly soft, fluffy crumb while staying true to the simplicity of your baking routine.

Join us on February 12 here at Lucky's for an immersive class taught by Alaina Campbell, founder of [Sprout Bake](#). Alaina brings her expertise in baking with whole, sprouted ingredients and teaches all about the health benefits of soaking, sprouting, and fermenting.

Together, we'll dive into the steps of mixing, shaping, and baking beautiful sourdough loaves. You'll go home with your own sourdough starter, a ready-to-bake dough, and all the know-how to continue baking on your own. Plus, you'll get to sample fresh sourdough featuring [Spencer's Apiaries](#) local honey at our Sourdough Tasting Bar and enjoy herbal tea from [Because UR Priceless Tea & Spice Company](#).

- ❖ When: February 12
- ❖ Where: Lucky's Natural Foods 101 S. Broadway, Lake Orion, MI 48362
- ❖ What You'll Get: Starter, instructions, ready-to-bake dough, and more!

Don't miss this chance to bake, learn, and meet fellow bread enthusiasts. See you there!

Registration Link