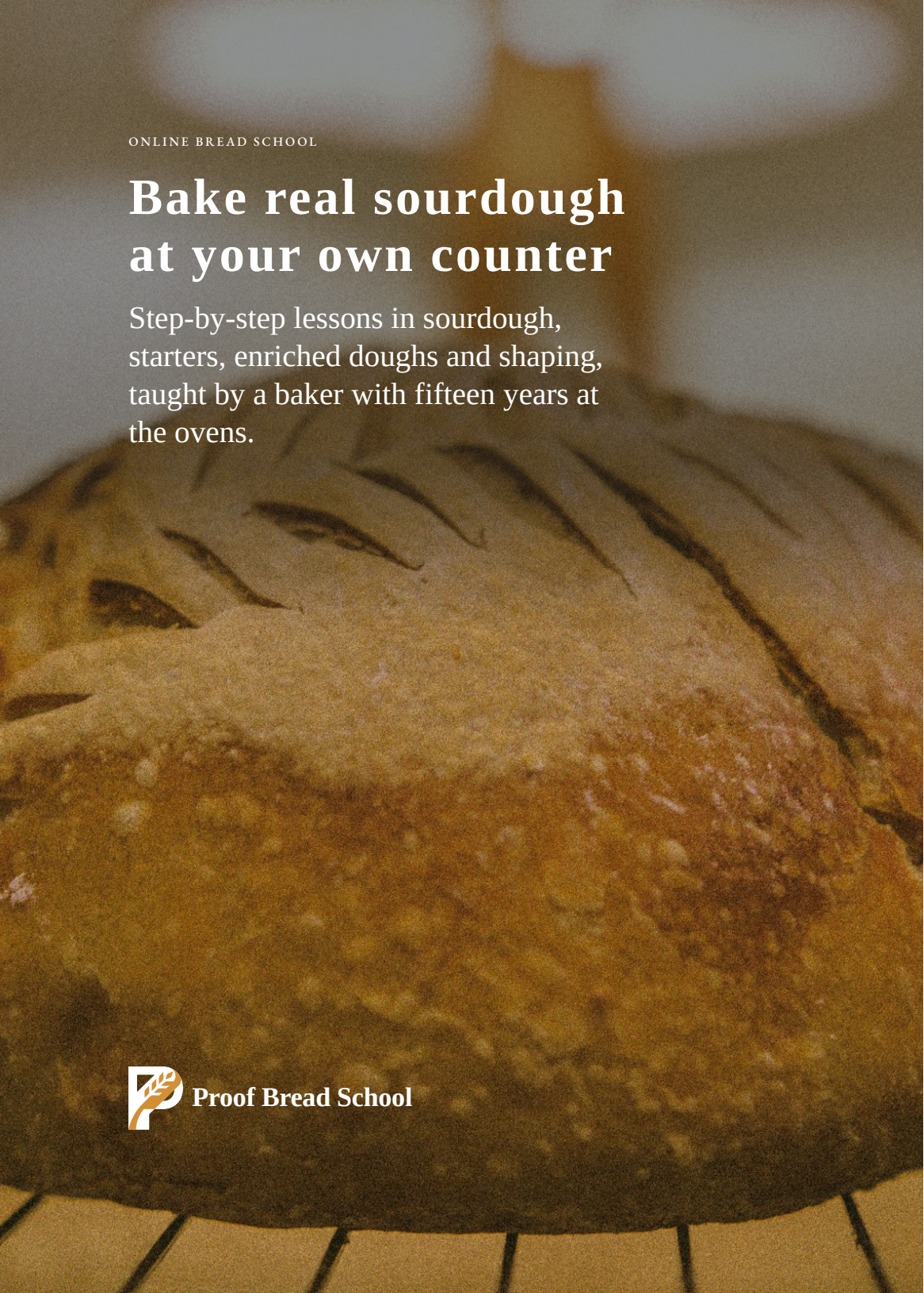


ONLINE BREAD SCHOOL

Bake real sourdough at your own counter

Step-by-step lessons in sourdough, starters, enriched doughs and shaping, taught by a baker with fifteen years at the ovens.

Proof Bread School



Learn sourdough from fifteen years at the ovens

I started Proof Bread School after fifteen years at the ovens of a working bakery, watching home bakers struggle alone with flat loaves and lifeless starters. I wanted to put that bakery knowledge into written lessons you can keep open on the counter, and a free course to help with your first starter.



01

Find the course that fits your bake

From your first starter to a crisp, scored loaf: courses in sourdough, starters, enriched doughs and shaping.



Our courses



Your first sourdough starter

Make a starter from flour and water in seven days, and keep it alive for years.



Free Enriched doughs: brioche, buns and babka

Soft, rich doughs made with butter, eggs and sugar, and three bakes to



Sourdough from scratch

Your first real sourdough loaf, from mixing to the first slice, with every step explained.

£59.00



Baking taught plainly, step by step

Fifteen years of real baking

Learn from a baker with fifteen years at the ovens of a working bakery, not just a kitchen hobbyist.

Lessons made for the counter

Written step-by-step lessons you keep open beside your bowl, so you always know what comes next.

Start free, no pressure

Begin with our free course to start your first sourdough starter before you commit to anything.

Teachers who still bake

Taught by working bakers, including a pastry baker who leads the lessons on enriched doughs.



HOW IT WORKS

Learn at your own pace

1

Choose your course

Browse courses in sourdough

2

Enrol online

Join a course in a few clicks and get the written lessons straight away

3

Learn at your own pace

Work through each lesson in your own kitchen



Questions before you enrol

Do I need any special equipment to start?

Our written lessons tell you exactly what you need for each course, so you can check before you start.

I have never baked bread before

Yes. Our courses are written for complete beginners as well as bakers whose loaves come out flat, with step-by-step lessons you can follow at

How do the lessons work?

Each course gives you written lessons you can keep open on the counter while you bake, so you always know the next step.

Is there a free way to start?

Yes, our free course helps you start your first sourdough starter, no commitment needed.



Bake your best loaf yet

Browse our courses in sourdough, starters, enriched doughs and shaping, and start learning today.

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