

Equipment List

Item	Purpose	Offered Alternatives
Scale	For properly measuring ingredients	Measuring Cups
Plastic Dough Scraper <i>(Not required)</i>	To move dough around the counter with ease	
Large Bowl	To mix dough	
Proofing Basket	Your loaf of bread will take the shape of the vessel that you rest your dough in	Medium Bowl lined with a tea towel
Tea Towels	To cover dough during resting periods to prevent the exterior from drying out.	
Pizza Stone	To help simulate a bread oven and store more heat on the cooking surface.	You can also bake your bread in a Dutch Oven. No need to add steam as the pot captures moisture from the loaf. Just remove the lid after 20 minutes for a better crust.
Cast iron skillet with bolts/chains/lava rocks	Pour water into this skillet after preheating to make steam throughout the oven.	
Automotive funnel with extended spout <i>(Not required)</i>	Used to pour water into the cast iron skillet and create steam in the oven	Use a pitcher instead. The funnel helps with keeping the oven closed and the heat inside the oven as much as possible!
Bread Peel	Flat surface to transfer loaf from the proofing basket to the baking stone in the oven.	Can also use a flipped over baking sheet.
Extra flour	For dusting the counter when handling sticky dough.	
Scoring Knife	To make slashes in the surface of the bread to allow for expansion in the oven.	A sharp serrated knife