

# PACKAGING MY SOURDOUGH BREAD

Sourdough bread is a SUPERSTAR when it comes to what sells well in a home bakery. Its appeal is extremely high while its ingredient cost is extremely low. It is my #1 most profitable baked good and it does not require me to market it at all...it sells itself.

Below is everything I use to both prepare and package my sourdough. All of my sourdough recipes are available in my [Best Seller's for the Home Baker](#) cookbook. [Pink Plan](#) members, don't forget you also have access to the editable packaging labels and my Simple Sourdough Course.

5 QT Dutch Oven



Silicone Gloves



Plastic Cereal Bowls (I use these instead of bannetons)



Dutch Oven Slings



Mini Dutch Ovens for Bread Bowls



Bread Bags

