

TOOL	SANDWICH BREAD	ARTISAN BREAD
Bench Scraper	✓	✓
Bowl Covers/dish towel	✓	✓
Bowl Scraper	✓	✓
Bread Bags	✓	✓
Bread Slings	✓	✓
Dough Whisks	✓	✓
Dutch Oven		✓
Lame	✓	✓
Loaf Pans	✓	
Mason Jars-discard	✓	✓
Pastry Mat	✓	✓
Scale	✓	✓
Sheet Pan/Rack	✓	✓
Thermometer	✓	

Some tools are NEEDED, some you can do without. Its all about personal preference and what your budget is and what you think is worth it. Before spending money, get the basics and re-evaluate after baking awhile. * **below means items I think are necessary for basic beginners.**

Bench Scraper: This tool is usually metal and is used to cut your dough when making multiple loaves or rolls. It can also be used doing push me/pull you's during shaping, especially with sticky dough.

Bowl Covers: You can use a dish towel but I prefer cloth bowl covers that remind me of shower caps. I wash them with hand soap.

* **Bowl Scraper:** Similar to a bench scraper but made of plastic and more bendable. These make getting every last drop out of the bowls easier. I have used them to cut the dough as well.

* **Bread Bags:** There are a multitude of bags to choose from. Beeswax work best for artisan loaves. I use multiple (beeswax inside a cloth or breadbox). You can also get paper bags, plastic and a sealed bread box.

* **Bread Slings:** Silicon slings come in all shapes/sizes. You line your baking pan with them. They are almost necessary for artisan round loaves. I have round and loaf pan versions. You can use parchment but I prefer these.

Dough Whisks: Danish dough whisks really help to mix/combine your starter, flour and other ingredients. There is the original danish dough whisk and the newer curly Q type. I prefer the curly Q, it is easier to clean. These are not needed if you use a kitchenaid.

Dutch Oven: Used for artisan round loaves to help keep steam in. You can use a big pot with lid but the dutch or bread ovens are perfect for the higher temps used for artisan loaves.

* **Lame:** Basically a razor blade with a handle to score your bread.

Loaf pans: Regular size is 8x5. I use 10x5 and make extra large sized loaves.

Mason Jars: There are many sizes with two mouth types; regular and wide mouth. I use a wide mouth for discard.

Pastry Mat: This silicon mat is great for containing mess & providing a nice surface to shape your dough. If you have stone countertops, you probably won't need this unless you detest cleaning dough from counters.

* **Scale:** This is a MUST for accurate measuring rather than using cups. It can be used for all baking/cooking.

Sheet Pan w/Rack: The rack serves as a cooling rack. Use the sheet pan for French bread as well as a myriad of regular cooking uses; roasting veg, sheet pan meals, etc..

* **Thermometer:** The only TRUE way to tell if your bread is done. If you buy a cheap one, get a spare, these often just stop working. And once you use them to determine bread doneness, its impossible to go without this tool.