

Math

- The child learned about measurements and conversions while following the recipe for the sourdough starter and bread dough.
- They practiced fractions and multiplication when adjusting the recipe to make different batch sizes.
- They applied basic arithmetic to calculate the rising and baking times for the sourdough.
- They learned about the concept of ratios and proportions in the ingredients and the sourdough fermentation process.

Encourage the child to experiment with different ratios of flour and water to observe how it affects the fermentation process. They can also explore the math behind scaling the recipe up or down for different batch sizes.

Book Recommendations

- [The Doughnut Fix](#) by Jessie Janowitz: A heartwarming story about a boy who discovers the joy of baking and the magic of sourdough.
- [Sourdough](#) by Robin Sloan: A delightful novel about a tech worker-turned-baker who dives into the world of sourdough bread-making.
- [How to Make Bread](#) by Emmanuel Hadjiandreou: An instructional book that teaches the art and science of bread-making, including sourdough techniques.

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