



COOKBOOK

Top 10 Sourdough Cookbooks: Transform Your Baking with Expert Recipes

superman · 11 September 2024

If you're passionate about baking or just starting your sourdough journey, finding the right cookbook can make all the difference.

Our list of the top 10 sourdough cookbooks features expert-selected guides that offer clear instructions, innovative recipes, and practical tips. These books cater to all skill levels, ensuring you achieve perfect, crusty loaves every time.

1. Sourdough Discard - Emma Brooks

[Sourdough Discard Recipes Cookbook: The Busy Mom's Guide to...](#)

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offers quick, all-natural recipes using sourdough discard, reduces food waste, includes bonus guides and access to an online community for busy moms.

[Buy Online](#)

In “Sourdough Discard Recipes Cookbook: The Busy Mom’s Guide to Crafting the Most Delicious, Nutritious Delights with All-Natural Ingredients,” Emma Brooks reveals how busy moms can transform sourdough discard into tasty, wholesome meals.

Designed for hectic schedules, this book offers straightforward recipes that minimize waste and maximize flavor. By focusing on all-natural ingredients, it helps families replace processed foods with nutritious options.

The cookbook also includes bonus guides on seasonal swaps, sourdough troubleshooting, and starter secrets, plus access to an online community for extra support and inspiration. It’s a practical, eco-friendly solution for managing mealtime and waste.

- **Publisher** : Independently published (June 24, 2024)
- **Paperback** : 108 pages
- **Dimensions** : 8 x 0.25 x 10 inches

2. Sourdough Discard - Nora Whitman

[Sourdough Discard Recipes Cookbook: Delicious and Nutritious...](#)

[Sourdough Discard Recipes Cookbook: Delicious and Nutritious...](#)

with 75+ illustrated recipes using sourdough discard, plus gluten-free recipes, a zero-waste meal plan, shopping templates, and sustainable kitchen tips.

[Buy Online](#)

Nora Whitman’s “Sourdough Discard Recipes Cookbook” offers over 75 illustrated, full-color recipes to creatively use sourdough discard. It features eco-friendly and nutritious options, ideal for reducing waste and enhancing meals.

The book includes six exclusive bonuses: a gluten-free recipe collection, a 28-day zero-waste meal plan, a grocery shopping organizer, a weekly meal planner, an FAQ section, and tips for sustainable kitchen practices.

Perfect for both beginners and experts, this guide helps transform kitchen scraps into delectable dishes while promoting a greener lifestyle and efficient meal planning.

- **Publisher** : Independently published (July 19, 2024)
- **Paperback** : 101 pages
- **Dimensions** : 8.5 x 0.23 x 11 inches

3. Tartine Bread

[Tartine Bread](#) Image not found or type unknown

[Tartine Bread](#)

provides clear step-by-step instructions and photos for artisanal bread, showcasing refined techniques ideal for both home and professional bakers.

[Buy Online](#)

“Tartine Bread” by Chad Robertson is hailed as a bread-making masterpiece, praised by The New York Times as “the most beautiful bread book yet published.”

As the co-owner of San Francisco’s renowned Tartine Bakery, Robertson shares his exceptional techniques honed over two decades.

This book demystifies the art of bread-making with clear, step-by-step instructions and hundreds of detailed photos, guiding you through the creation of artisanal loaves using just flour, water, and salt.

Perfect for both home bakers and professionals, it captures the essence of making bread the Tartine Way—simple, elemental, and deeply satisfying.

- **Publisher** : Chronicle Books; First Edition (September 29, 2010)
- **Hardcover** : 304 pages
- **Reading age** : 18 years and up
- **Dimensions** : 9 x 1.5 x 10.5 inches

4. Artisan Sourdough Made Simple

[Artisan Sourdough Made Simple: A Beginner's Guide to...](#)

[Artisan Sourdough Made Simple: A Beginner's Guide to...](#)

60+ easy sourdough recipes with minimal kneading, 65 full-page photos, and expert guidance on creating and maintaining starters for beginner bakers.

[Buy Online](#)

“Artisan Sourdough Made Simple” by Emilie Raffa is the ultimate beginner’s guide to baking delicious sourdough bread with ease.

With over 150,000 copies sold, this bestselling book demystifies sourdough for newcomers, showing that crafting artisan bread can fit into a busy lifestyle.

Emilie, a trained chef and passionate baker, offers step-by-step instructions for creating and maintaining your own starter, along with more than 60 diverse recipes.

From Roasted Garlic and Rosemary Bread to No-Knead Tomato Basil Focaccia, and Raspberry Gingersnap Twist, the book includes 65 full-page photos and practical tips to boost confidence and simplify sourdough baking.

- **Publisher** : Page Street Publishing (October 24, 2017)
- **Paperback** : 208 pages
- **Dimensions** : 8 x 0.45 x 8.95 inches

5. All-Purpose Baker's Companion

[The King Arthur Baking Company's All-Purpose Baker's...](#)

[The King Arthur Baking Company's All-Purpose Baker's...](#)

features 350+ recipes, updated photography, and illustrations. It offers foolproof instructions, gluten-free options, and expert baking tips for all skill levels.

[Buy Online](#)

“The King Arthur Baking Company’s All-Purpose Baker’s Companion” is the ultimate baking resource for both novice and seasoned bakers.

Renowned for its comprehensive and authoritative approach, this revised edition offers over 350 foolproof recipes, ranging from yeast breads and sourdoughs to cakes and cookies.

Awarded Cookbook of the Year by the James Beard Foundation, it combines decades of expert research with updated photography, gluten-free options, and practical troubleshooting advice.

With 24 pages of vibrant photos and 150 clear illustrations, this indispensable guide provides step-by-step instructions and insider tips, ensuring baking success every time.

- **Publisher** : Countryman Press; Updated edition (March 2, 2021)
- **Hardcover** : 592 pages
- **Dimensions** : 8.5 x 1.6 x 10.4 inches

6. The Perfect Loaf

[The Perfect Loaf: The Craft and Science of Sourdough Breads,...](#)

[The Perfect Loaf: The Craft and Science of Sourdough Breads,...](#)

offers foolproof sourdough recipes, from loaves and pizzas to sweets, with detailed troubleshooting, beginner guidance, and advanced techniques for all skill.

[Buy Online](#)

“The Perfect Loaf” by Maurizio Leo is a must-have baking bible, blending expert advice with foolproof recipes to elevate your sourdough skills.

Award-winning and a New York Times bestseller, this book is celebrated for its comprehensive approach and engaging style.

Leo, known for his popular blog and as a resident baker at Food52, offers a wealth of knowledge from essential freeform loaves and pan breads to pizzas, flatbreads, and sweet treats.

With detailed troubleshooting tips, beginner-friendly guidance, and advanced techniques for seasoned bakers, this cookbook equips readers with the confidence and skills to master the art of sourdough.

- **Publisher** : Clarkson Potter; First Edition (November 8, 2022)
- **Hardcover** : 432 pages
- **Dimensions** : 9.25 x 1.29 x 10.49 inches

7. The Sourdough Whisperer

[The Sourdough Whisperer: The Secrets to No-Fail Baking with...](#)

[The Sourdough Whisperer: The Secrets to No-Fail Baking with...](#)

presents practical tips, troubleshooting advice, and 40 versatile recipes, including rolls, loaves, and pizzas, with clear instructions and inspiring photography.

[Buy Online](#)

In “The Sourdough Whisperer,” Elaine Boddy demystifies sourdough baking with a straightforward, practical approach. This essential guide simplifies the complexities of sourdough, offering solutions to common problems like sluggish starters or overproofed dough.

With 40 versatile recipes, from buttery jam-filled rolls to seed-studded loaves, Boddy empowers bakers to create a range of delicious breads with confidence.

The book features gorgeous photography and clear instructions, making it easy to master each recipe and inspire creativity.

Elaine’s expert tips and troubleshooting tools ensure that anyone can bake stunning, flavorful sourdough, becoming their own sourdough whisperer in the process.

- **Publisher** : Page Street Publishing (February 15, 2022)
- **Paperback** : 192 pages
- **Dimensions** : 7.75 x 0.4 x 8.95 inches

8. Sourdough 101 Discard Recipes

[Sourdough 101 Discard Recipes Cookbook: Explore the Art of...](#)

[Sourdough 101 Discard Recipes Cookbook: Explore the Art of...](#)

provides over 100 full-color recipes for sourdough discard, with step-by-step instructions, eco-friendly tips, and a variety of breads, desserts, and more.

[Buy Online](#)

Unlock the secrets of sourdough with Maggie Moore’s “Sourdough 101 Discard Recipes Cookbook,” a full-color guide designed for bakers of all levels.

This comprehensive book not only introduces you to the art of sourdough baking but also emphasizes eco-friendly practices by making the most of sourdough discard.

With over 100 step-by-step recipes covering everything from breads and rolls to pastries and pizzas, you'll find creative ways to use every bit of your starter.

Featuring detailed tips, preparation guidance, and nutritional information, this cookbook transforms sourdough baking into an enjoyable, waste-reducing adventure. Embrace homemade, artisanal baking with confidence!

- **Publisher** : Independently published (June 14, 2024)
- **Paperback** : 124 pages
- **Dimensions** : 8.5 x 0.28 x 11 inches

9. Flour Water Salt Yeast

[Flour Water Salt Yeast: The Fundamentals of Artisan Bread...](#)

[Flour Water Salt Yeast: The Fundamentals of Artisan Bread...](#)

with tested recipes for artisan breads and pizzas, with clear instructions, adaptable schedules, and comprehensive techniques for all baking skill levels.

[Buy Online](#)

“Flour Water Salt Yeast” by Ken Forkish is a New York Times bestseller that transforms the art of artisan baking for home cooks.

Renowned for his world-class breads and pizzas, Forkish offers a comprehensive guide filled with meticulously tested recipes for rustic boules and Neapolitan-style pizzas.

With clear instructions and adaptable schedules, this book caters to all skill levels, from beginners to seasoned bakers.

It covers essential techniques, from making a levain starter to mastering baker's percentages, making it an invaluable resource for achieving bakery-quality results in your own kitchen. Dive into this baking education and elevate your bread and pizza

game.

- **Publisher** : Ten Speed Press; 43633rd edition (September 18, 2012)
- **Hardcover** : 272 pages
- **Dimensions** : 8.3 x 1 x 10.3 inches

10. Whole Grain Sourdough at Home

[Whole Grain Sourdough at Home: The Simple Way to Bake...](#)

[Whole Grain Sourdough at Home: The Simple Way to Bake...](#)

60 minimal-knead recipes using whole grains like einkorn and spelt. The book includes a comprehensive starter guide and vibrant photographs for easy baking.

[Buy Online](#)

“Whole Grain Sourdough at Home” by Elaine Boddy simplifies the art of baking with nutrient-dense whole grains like whole wheat, einkorn, and spelt.

Celebrated as one of the best cookbooks of 2020 by Delicious Magazine, this guide demystifies the process of making crusty, flavorful sourdough bread with minimal effort.

Elaine’s approach emphasizes ease and flexibility, using just one bowl, basic ingredients, and minimal kneading to deliver exceptional results.

With 60 recipes and vibrant photos, including everything from sandwich loaves to focaccia, you’ll master whole grain baking with confidence and creativity, making delicious bread a daily delight.

- **Publisher** : Page Street Publishing (September 8, 2020)
- **Paperback** : 192 pages
- **Dimensions** : 7.75 x 0.4 x 8.95 inches

Whether you're looking to perfect your basic sourdough or explore creative new recipes, the top 10 sourdough cookbooks offer invaluable resources.

With these expert guides, you'll gain confidence in your baking skills and enjoy a variety of delicious, homemade sourdough breads. Dive into these must-have cookbooks and transform your baking experience with each delightful loaf.