




As Seen in the May 2012 Issue of Austin Monthly

What you knead

Go behind kitchen doors at the newly opened **Blue Baker** for a tour of the artisan facility. The bakery specializes in the daily making of baguettes, sourdough and foccacia, as well as specials such as kalamata olive and rosemary bread. Though the bakery takes three days to make bread, the tours, which are open to all ages, last about an hour and include information about the from-scratch process. There is plenty of room for tiny helpers; kids can even shape their own loaves that the shop will bake and deliver later that day. Plus, the tour ends on a sweet note with complimentary cookies still warm from the oven. Free. 10000 Research Blvd, Bldg. A, (979) 846-5219, bluebaker.com 

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