

Resources for Educators

The Red Star Yeast [BAKING RESOURCES](#) and [LEARNING CENTER](#) IS your first stop to find everything you 'knead' to know for yeast baking success! You'll find our '[HOW-TO](#)' [VIDEO LIBRARY](#), [FAQS](#), and our [TIPS & TROUBLE-SHOOTING GUIDE](#) and most importantly, the yeast and baking lesson resources listed below.

- [BAKING STEPS GUIDE](#) A complete step-by-step guide to walk you through the process of making yeast doughs. Here you'll find more videos and helpful tips to help students master their baking skills.
- [SCIENCE OF YEAST](#) A comprehensive resource for students and educators covering a broad range of topics to excite students about the amazing microorganism we call yeast.
 - Science experiments, videos and a link to [Explore Yeast.com](#) offers valuable learning resources for student projects in and out of the classroom.
 - We also offer educator pricing for the purchase of yeast and the handy Red Star Yeast Thermometers for use in classroom baking and science activities. A link to the order form is found in the [INFORMATION for EDUCATORS](#) section.
- [COMMON BAKING INGREDIENTS](#) Detailed information about key ingredients used in bread making to help bakers and students understand their function in the dough and how interact for successful outcomes.
- [RECIPES](#) Hundreds of tried and tested recipes using traditional, overnight, no knead and bread machine methods--from pizza and flatbreads to ooey, gooey sweet treats and everything in between, including gluten free. Be sure to check out our [BLOG](#) for illustrated recipes, how-tos, tips, dough-shaping techniques you never imagined.
- [PRODUCTS](#) Learn all about our full line of traditional and innovative Red Star and Platinum Yeast products for home baking.



- For news, recipe inspiration and baking tips, subscribe to our eNewsletter, [IN THE DOUGH](#)

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