Scoring 101

One confident stroke beats three careful ones.

Setup

Blade angle	30 to 45 degrees
Cut depth	About 1 cm
Dough temperature	Straight from the fridge
Dusting	Rice flour, lightly

Three patterns

Single slash	One long cut, slightly off centre.
Cross	Two cuts through the middle of a round.
Wheat stalk	Shallow angled cuts, about 3 mm deep.

Remember

Score cold dough, straight from the fridge.

Change the blade every few bakes.

The full guide lives on Crumb Notes: Scoring 101.