



2022 Dates

Artisan bread baking classes

An enjoyable hands-on workshop, providing you with the skills and confidence to bake a range of breads at home

You will make a range of artisan breads from organic Shipton Mill flour, using Deerstones Bakery equipment and oven. Take home:

- Breads baked on course
- Baking instruction notes
- Lunch & refreshments included. Places limited to 4 per workshop **All courses run from 10am until 3pm**

Introduction to Bread baking: Learn the basics, proving, kneading & shaping dough

Cost= £75 each

- Sunday 16th January 2022
- Sunday 13th March 2022
- Sunday 15th May 2022
- Sunday 3rd July 2022
- Sunday 9th October 2022



PIZZA & Italian breads

Make fresh pizza dough & then bake for lunch using our stone-based oven. Also learn to bake a selection of Italian breads; olive & cheese scroll and focaccia

Sunday 1st May 2022

Cost = £80 each

Sweet Dough & Easter Treats Learn to make a selection of sweet doughs (using yeast).

Including cinnamon or fruit swirls, a Nutella babka & hot cross buns for an Easter treat

Sunday 27th March 2022

Cost = £80



Location: Deerstones Bakery, 10 The Arcade, Market Street, Colne, Lancashire, BB8 0HX

Booking Details: Book via Deerstones Bakery (Kelly Eardley) E-mail: deerstonesbakery@gmail.com or call 07866 304 832 Follow on twitter @DeerstonesBaker or find me on facebook (£20 deposit required on booking)

Fruits of the Garden **NEW**

Use home-grown garden produce to make exciting new breads including; Potato & Rosemary bread (made with mashed potato), Roasted Garlic, Focaccia with berries and Focaccia with roasted squash.

Sunday 4th September 2022

Cost £80



Learn to make Sourdough loaves

Sunday 27th February 2022, Sunday 24th April 2022, Sunday 12th June 2022 or Sunday 16th October 2022 Cost = £85 each

Learn to make Sourdough loaves. The final loaf of the day will be prepared for home baking the following morning, to enable slow fermentation and allow you to enjoy the real flavour of sourdough bread. Also make Sourdough baguettes & rye loaf

Continental Breads

Master the techniques of making spectacular Continental breads. Including; Italian olive & cheese scroll, Herby Focaccia, Grissini and a rich Polish plaited loaf

Sunday 6th February 2022

Sunday 13th November 2022

Cost = £80 each



Christmas Bread Baking Course

Sunday 4th December 2022

Learn to make spectacular Christmas baked treats; cranberry and orange wreath, stilton & walnut braided loaf and gingerbread

Cost = £80 each