



2023 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= £85 each

- Sunday 15th January 2023
- Sunday 12th March 2023
- Sunday 14th May 2023
- Sunday 2nd July 2023
- Sunday 8th October 2023



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 7th May 2023

Cost = £90 each

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

Including Chelsea buns (fruit swirls), a Nutella babka & hot cross buns for an Easter treat

Sunday 26th March 2023

Cost = £90



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

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 10th September 2023

Cost £90



Learn to make Sourdough loaves

Sunday 26th February 2023, Sunday 23rd April 2023, or Sunday 15th October 2023 Cost = £95 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 5th February 2023

Sunday 11th June 2023

Sunday 12th November 2023

Cost = £90 each



Christmas Bread Baking Course

Sunday 3rd December 2023

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

Cost = £90 each