



2024 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, make a wholemeal loaf, white rolls and focaccia **Cost= £90**

- **Sunday 14th January 2024**
- **Sunday 3rd March 2024**
- **Sunday 19th May 2024**
- **Sunday 7th July 2024**
- **Sunday 6th October 2024**



NEW ** Flavoured breads **

Make exciting new flavoured breads including; Cheese & Onion, Tomato & Herb, Potato & Rosemary bread (made with mashed potato) and seeded baguette

Sunday 5th May 2024

Cost = £95 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 24th March 2024

Cost = £95



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 or find me on facebook (£20 deposit required on booking)

NEWHeritage Wholegrain Bread ****

Use organic heritage flours to make a selection of breads including: Rye, Spelt and Malted Granary

Sunday 8th September 2024

Cost £95



Learn to make Sourdough loaves

Sunday 25th February 2024, Sunday 21st April 2024, or Sunday 20th October 2024 Cost = £100 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 sourdough 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 4th February 2024

Sunday 9th June 2024

Sunday 10th November 2024



Cost = £95 each

NEW **Christmas Bread Baking Course**

Sunday 8th December 2024

Learn to make spectacular Christmas baked treats; Luxury German Stollen, Polish sweet poppy seed rolls (Makowiec) and Chocolate orange cookies

Cost = £95 each

