



# 2025 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

### Introduction to Bread baking:

Learn the basics, proving, kneading & shaping dough, make a wholemeal loaf, white rolls and focaccia

**Cost= £90**

- **Sunday 19th January 2025**
- **Sunday 18<sup>th</sup> May 2025**
- **Sunday 13<sup>th</sup> July 2025**
- **Sunday 5<sup>th</sup> October 2025**
- **Sunday 9th March 2025**



### Flavoured breads

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

**Sunday 4th May 2025**

**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 6<sup>th</sup> April 2025**

**Cost = £95**



## Learn to make Sourdough loaves

**Sunday 23<sup>rd</sup> February 2025, Sunday 27<sup>th</sup> April 2025, Sunday 14th September 2025 or Sunday 19<sup>th</sup> October 2025 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 9th February 2025**

**Sunday 8<sup>th</sup> June 2025**

**Sunday 9th November 2025**

**Cost = £95 each**



## \*\*Christmas Bread Baking Course\*\*

**Sunday 7th December 2025**

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

**Cost = £100 each**



**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](mailto:deerstonesbakery@gmail.com)

or call 07866 304 832 or find me on facebook (£20 deposit required on booking)