



2020 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 26th January 2020
- Sunday 8th March 2020
- Sunday 17th May 2020
- Sunday 4th October 2020



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 3rd May 2020

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 29th March 2020

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 6th September 2020

Cost £80



Learn to make Sourdough loaves

Sunday 26th April 2020, Sunday 7th June 2020 or Sunday 18th October 2020 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 23rd February 2020

Sunday 8th November 2020

Cost = £80 each



Christmas Bread Baking Course

Sunday 6th December 2020

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

Cost = £80 each

