



2017 Dates – new dates

Artisan bread baking classes

Learn bread baking skills, have some fun and take tasty breads home



An enjoyable half day workshop, providing you with the skills and confidence to bake a range of breads at home

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

Take home:

- Breads baked on course
- Baking instruction notes

Lunch & refreshments all included. Places limited to 4 per workshop

All courses run from 10am until 3pm

Introduction to Bread baking:

- **Monday 15th May 2017 – ** NEW DATE ****

Cost = £65 each

- **Sunday 22nd October 2017**
- **Sunday 19th November 2017**

**PIZZA & Italian breads NEW **

Sunday 18th June 2017

Sunday 22nd October 2017



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

Cost = £70 each

Learn to make Sourdough loaves

Sunday 21st May 2017

Sunday 15th October 2017

Cost = £75 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.

You will take home: Sourdough baguettes made during the day & Sourdough loaf to prove overnight & bake in morning, baking kit consisting of a sourdough leaven/starter & dough scraper.

Continental Breads NEW

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

Sunday 17th September 2017

Cost = £70 each



Christmas Bread Baking Course

Sunday 10th December 2017

Sunday 17th December 2017

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

Cost = £70 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 or call 07866 304 832 Follow on twitter @DeerstonesBaker or find me on facebook (£10 deposit required on booking)