

2018 Dates

Artisan bread baking classes

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 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

- **Sunday 28th January 2018**
- **Monday 5th February 2018**
- **Sunday 29th April 2018**

Sunday 17th June 2018

Sunday 11th November 2018

Cost = £65 each



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; ciabatta and focaccia.

Sunday 25th February 2018

Cost = £70 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 18th March 2018

Cost = £70



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)

Great British Bakes NEW

Bake traditional British bakes including; Eccles cakes, Guernsey Gache (yeasted fruit loaf), Cottage loaf and Stotties



Sunday 15th April 2018

Sunday 9th September 2018

Cost £70

Learn to make Sourdough loaves

Sunday 13st May 2018 or Sunday 30th September 2018 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. Also make Sourdough baguettes & rye loaf

Continental Breads

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 20th May 2018

Sunday 14th October 2018

Cost = £70 each



Christmas Bread Baking Course

Sunday 9th December 2018

Sunday 16th December 2018

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

Cost = £70 each

