



2019 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 27th January 2019
- Monday 18th February 2019
- Sunday 10th March 2019
- Sunday 9th June 2019
- Monday 7th October 2019
- Sunday 10th November 2019



VEGAN bread baking - NEW

Make Vegan breads including; Wild Garlic babka (learn to make your own wild garlic pesto) a selection of rolls, Oaty loaf and cinnamon swirls all using vegan ingredients.

Sunday 12th May 2019

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 14th April 2019

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)

****Great British Bakes****

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



Sunday 24th March 2019

Sunday 22nd September 2019

Cost £80

Learn to make Sourdough loaves

Sunday 19th May 2019 or Sunday 15th September 2019 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 bread sticks and a rich Polish plaited loaf

Sunday 23rd June 2019

Sunday 20th October 2019

Cost = £80 each



Christmas Bread Baking Course

Sunday 8th December 2019

Sunday 15th December 2019

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

Cost = £80 each

