

House of Bread®

BAKING SCHOOL

Wednesdays / 6:00-8:00 pm



February 7: **WHITE / WHOLE WHEAT:** You will make bread the artisan way--mix (feel the dough), form, and bake a great tasting white and whole wheat loaf using all natural ingredients. We will roll out our famous low-fat cinnamon rolls! See how we mill our organic wheat and learn the anatomy of a wheat berry.

February 14: **SWEET BREADS:** For Valentine's Day, we will make a decadent triple chocolate bread and our raspberry swirl for a chocolate fondue treat your sweetheart will not soon forget! We will also form pastry dough into a King's Cake and colorfully decorate it for the Mardi Gras celebration. Learn the history behind this traditional loaf.

February 21: **CRUSTY BREADS:** Get instruction and timetables on the slow processes of developing crusty breads. We will fold and roll airy French baguettes. You will make your own sourdough starter and see how it is used in the dough to give it that special tang. Learn how to make the holes and caves characteristic of a crusty ciabatta.



February 28: **FLAT BREADS:** We will make a bumpy foccoccia, stretch and spin pizza dough, bake up puffy pita bread in a hot oven, and make a fougasse to impress your family and friends!

Cost is \$30 for one class; \$55 for two classes, \$70 for three classes, or \$85 for all four. Take home all the bread you make; includes recipes. The class size is limited to 12 people. Call 466-1758 or stop in to register. Payment is required at time of signup. Children welcome!