



BAKE 101



Discover the joy of baking from scratch! Join our hands-on, beginner-friendly series and master essential techniques for creating flaky, tender, and delicious treats. No prior baking experience is needed—just bring your love of baked goods, curiosity, and a willingness to learn!

CLASS OVERVIEW

- Biscuit & muffin mixing methods
- Rolling pie dough & knife skills
- Classic biscotti & Hungarian shortbread
- Tips for measuring, mixing, shaping & troubleshooting

October 15 | Cheddar Biscuits & Blueberry Muffins

October 16 | Streusel Apple Pie & Pumpkin Pie

October 17 | Coconut Apricot Biscotti & Strawberry Hungarian Shortbread

TIME: 9:30 AM - 12:00 PM



\$110 PER CLASS | SAVE WITH ALL 3 FOR \$300!

FOR REGISTRATION:

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