



BAKE 102



A daytime, hands-on baking series that builds on Bake 101 skills but is open to all. Each class focuses on a baking category, teaching essential techniques step-by-step—from ingredients to mastering texture and flavor—to help elevate your baking.

CLASS OVERVIEW

- Lemon Custard & Frangipane Filling
- Silky, Stable Meringue Topping
- Classic Pie Dough
- Gelatin-Based Mousse
- French Choux Paste (Éclairs & Profiteroles)

November 4 | Lemon Meringue Pie & Bakewell Tarts

November 5 | Pavlova with Fruit Mousse & Garnishes

November 6 | Éclairs & Profiteroles

TIME: 9:30 AM - 12:00 PM



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

FOR REGISTRATION:

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