



# BAKING COURSES OFFERED

20 NOVEMBER 2018	22 NOVEMBER 2018	24 NOVEMBER & 05 DECEMBER 2018	08 DECEMBER 2018
<b>BREAD BAKING MADE EASY</b>	<b>SUGAR &amp; SPICE</b>	<b>FESTIVE BAKES</b>	<b>FESTIVE BISCUITS</b>
<ul style="list-style-type: none"> <li>• White &amp; Brown Bread</li> <li>• Fancy Rolls (Spiral; Knot; Twist)</li> <li>• Kitke &amp; Four Strands</li> <li>• Party Wheels</li> <li>• Garlic Strips</li> <li>• Twisters</li> <li>• Potato Bread</li> <li>• Onion French Bread</li> <li>• Beetroot Bread</li> <li>• Cheese Muffins</li> <li>• Corn Bread</li> <li>• Health Loaf</li> </ul>	<ul style="list-style-type: none"> <li>• Custard Chelsea</li> <li>• Chocolate Nut Twist</li> <li>• Apple Strudel</li> <li>• Flat Breads</li> <li>• Olive Breads</li> <li>• Savoury Braids &amp; Rings</li> <li>• Seafood Tartlets</li> </ul>	<ul style="list-style-type: none"> <li>• Fruit Cake</li> <li>• Biscuits</li> <li>• Savarin Ring</li> <li>• Biscotti</li> <li>• Stollen</li> <li>• Panettone</li> <li>• Ganache Chocolate Cake</li> <li>• Spiced Hot Cross Buns</li> <li>• Simnel Cake</li> <li>• Easter Ring</li> <li>• Easter Nut Brittle Cake</li> <li>• Chocolate Bread</li> </ul>	<ul style="list-style-type: none"> <li>• Shortbread</li> <li>• Fruit &amp; Nut Biscotti</li> <li>• Crunchies</li> <li>• Choc Chip Cookies</li> <li>• Coconut Macaroons</li> <li>• Florentines</li> <li>• Romany Creams</li> <li>• Bulk Biscuit Dough</li> </ul>
<b>Course Fee: R240.00 per person</b>	<b>Course Fee: R260.00 per person</b>	<b>Course Fee: R280.00 per person</b>	<b>Course Fee: R250.00 per person</b>

28 NOVEMBER & 01 DECEMBER 2018	12 DECEMBER 2018	15 DECEMBER 2018
<b>EVERYDAG FESTIVE CAKE MAKING AND SWEET BREADS</b>	<b>FESTIVE SUMMER DESSERTS</b>	<b>PARISIAN MACARINA</b>
<ul style="list-style-type: none"> <li>• Chocolate Fingers</li> <li>• Butterkuchen &amp; Binenstich</li> <li>• Yeast Chocolate Cake</li> <li>• Black Forest</li> <li>• Sweet Breads</li> <li>• Twists or Braids</li> <li>• Chocolate and Pecan Spiral</li> <li>• Chocolate Babka</li> <li>• Chocolate Brownies</li> </ul>	<ul style="list-style-type: none"> <li>• Tiramisu</li> <li>• Choux Pastry</li> <li>• Custard Cream Puffs</li> <li>• Pavlova</li> <li>• Phylo Pastry Cheesecake</li> <li>• Malva Pudding</li> <li>• Chocolate Mousse</li> <li>• Sago Merinque Pudding</li> </ul>	<ul style="list-style-type: none"> <li>• Macarons</li> </ul> <p>Filled with jam, ganache, or butter creams! Dyed in fun colours and flavoured.</p>
<b>Course Fee: R260.00 per person</b>	<b>Course Fee: R260.00 per person</b>	<b>Course Fee: R250.00 per person</b>

We cater for all age groups and baking enthusiasts!

**THE COURSES INCLUDE:**

Ingredients; take-home bakes; arrival drinks and snacks; a certificate on completion.

**GOOD REASONS TO 'LOAF' AROUND**

**FUN FOR TODDLERS:** Moms, bring your toddlers for a fun day out, they will love spending time with you and all the delicious treats they get to eat!

**COUPLES AT PRACTICE:** "Those who bake together stay together" – learn how to enjoy baking with your partner!

**TEAM BUILDING:** Bring your staff for a team building experience they will never forget!

- To book a course, phone Maatjé Vollmer on 082 385 2020 or E-mail loafingaroundschool@gmail.com.
- To confirm, make payment and fax proof of payment prior to the course to 086 241 6797.
  - Venue: Cnr. Appelblaar & 1 Bruidsbos Streets, Range View Ext 4, Krugersdorp.
  - Duration of course: 09h00–14h00

*Loafing Around* Facilitates all Baking and Cookery Courses