



# BAKING COURSES OFFERED

18 July and 25 August 2018	14 August 2018
<b>BREAD BAKING MADE EASY</b>	<b>SUGAR &amp; SPICE</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>• Caramel Fans</li> <li>• Orange Sugar Twists</li> <li>• Apple Combs</li> <li>• Cream Doughnuts</li> <li>• Cinnabons</li> <li>• Kitke</li> <li>• Chocolate Babka</li> </ul>
<b>Course Fee: R240.00 per person</b>	<b>Course Fee: R260.00 per person</b>

15 August 2018	22 August 2018	31 August 2018
<b>SCRUMPTIOUS SAVOURY BAKES</b>	<b>CAKE MAKING &amp; SWEET BREADS</b>	<b>Art of Pastry Making</b>
<ul style="list-style-type: none"> <li>• Vegetable Focaccia</li> <li>• Seafood Tartlets</li> <li>• Pan Pizza</li> <li>• Wraps</li> <li>• Italian Olive Bread</li> <li>• Crispy Rolls</li> <li>• Sun Dried Tomato Swirl</li> <li>• Braids</li> <li>• Spirals</li> <li>• Rings</li> </ul>	<ul style="list-style-type: none"> <li>• Chocolate Fingers</li> <li>• Butterkuchen and Binenstich</li> <li>• Yeast Chocolate Cake</li> <li>• Black Forest Cake</li> <li>• Sweet Breads</li> <li>• Twists or Braids</li> <li>• Chocolate and Pecan Spiral</li> <li>• Sticky Finger</li> <li>• Chocolate Brownies</li> </ul>	<p>Always wanted to make freshly baked muffins and home-made biscuits? It's easier and quicker than you think!</p> <ul style="list-style-type: none"> <li>• Easy Cheese Muffins</li> <li>• Cranberry Muffins</li> <li>• Vienna Biscuits</li> <li>• Peanut Butter Biscuits</li> <li>• Choc Chip Biscuit Round</li> </ul>
<b>Course Fee: R260.00 per person</b>	<b>Course Fee: R260.00 per person</b>	<b>Course Fee: R280.00 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