



# BAKING COURSES OFFERED

<b>24 NOVEMBER 2017</b>	<b>28 NOVEMBER 2017</b>
<b>BREAD BAKING MADE EASY</b>	<b>SUGAR &amp; SPICE SWEET BAKES</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: R230.00 per person</b>	<b>Course Fee: R240.00 per person</b>
<b>30 NOVEMBER 2017</b>	<b>6, 8, 9, 12 &amp; 14 DECEMBER 2017</b>
<b>SCRUMPTIOUS SAVOURY BAKES</b>	<b>FESTIVE BAKES</b>
<ul style="list-style-type: none"> <li>• Vegetable Focaccia</li> <li>• Seafood Tartlets</li> <li>• Pan Pizza</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>• Fruite Cake</li> <li>• Biscuits</li> <li>• Savarin Ring</li> <li>• Biscotti</li> <li>• Stollen</li> <li>• Panettone</li> </ul>
<b>Course Fee: R240.00 per person</b>	<b>Course Fee: R240.00 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