



LOVELY LOAVES

BAKING CLASSES

2019



Learn to make and bake a variety of bread, pastry, cakes and biscuits with Leslie Gadd, former lecturer of The National Bakery School, South Bank University, London with over 25 years experience.

- A Variety of Breads, Cakes, Pastries and Biscuits
- Seasonal Bakery Products
- Sweet and Savoury Breads, Buns and Rolls
- Traditional and European Breads

MONTHLY PRODUCTS

- **January** - Farmhouse loaf, Chelsea buns, custard tarts
- **February** - Rye bread, sultana scones, Bath buns
- **March** - Greek daktyla bread, hot x buns, cherry & almond cake
- **April** - French Brioche, Derby biscuits, chocolate chip muffins
- **May** - Tiger bread, Viennese biscuits, coconut cake
- **June** - Honey and walnut loaf, Madeira cake, Shrewsbury biscuits
- **July** - Yum Yums, soft white rolls, date and walnut
- **August** - Plaited milk loaf, currant buns, blueberry swirl cake
- **September** - Baguette, burger baps, raspberry frangipane tart
- **October** - Granary rolls, tea loaf, treacle tart
- **November** - Tea cakes, parkin, English muffins
- **December** - Traditional mince pies, Christmas loaf, Scottish shortbread

Braunston Village hall

Thu 24 Jan	Thu 28 Feb	Thu 28 Mar	Thu 25 Apr	Thu 30 May	Thu 27 June
Thu 11 July	Thu 22 Aug	Thu 26 Sep	Thu 24 Oct	Thu 28 Nov	
Time: 6.00 pm - 9.00 pm			Price: £40 per class		

Email, call or text to book individual classes Find us on lovelyloaves23

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All you need is an apron, tea-towel and a container to take home the lovely products you have made. A non-refundable full payment is required on booking. Please view website for cancellation policy.

**BOOK EARLY
PLACES ARE VERY
LIMITED**