

## Burwood Class Timetable

1387 Toorak Rd Burwood Village

Camberwell 3124

(03) 9809 4327

Anne & Geoff Danne (Proprietors)



## Bookings Essential

Hours - Tue - Fri 10am-5pm

Sat Morning 10am-12-30pm

(Sorry no small children please)

Date/Time	Class Description May 2009 - Jun 2009
Thu 7 <sup>th</sup> May 1pm or 7pm	Mother's Day Brunch treats, Savoury Egg Baskets, Pancake Stacks, Cranberry Mince Tarts.
Sat 16 <sup>th</sup> May 1pm	Custard Tarts and Sweet & Savoury Poffertjes.
Wed 20 <sup>th</sup> May 1pm or 7pm	Monte Carlo biscuits, Sesame spice Freezer Cookies, Make your own Doggie treats.
Thur 28 <sup>th</sup> May 1pm or 7pm	French Onion Soup with cheesy croûtes, Custard-Filled Beesting & La Tropezienne tart.
Wed 3 <sup>rd</sup> Jun 1pm or 7pm	Coffee Kisses biscuits, Coffee and Date Bread, Apple Sponge
Sat 13 <sup>th</sup> Jun 1pm	<b>Basic Breadmaking – Loaves, rolls, pullaparts, garlic pizza etc Hand-made and bread machines.</b>
Thu 18 <sup>th</sup> Jun 1pm or 7pm	Sweet Monkey Bread, Jam Fantans and Scottish Baps
Sat 27 <sup>th</sup> Jun 1pm	Winter pastries – Cornish pasties, Lemon Meringue pies, Mini Cream horns with lemon curd.
Tue 30 <sup>th</sup> Jun 1pm or 7pm	Spinach & Ricotta Cannelloni, Sweet & Savoury Bruschetta

[www.themixingbowl.com.au](http://www.themixingbowl.com.au)

Make your Bookings carefully, please ring and cancel if you find you have something else on, we need to know the numbers. Demonstration classes are just \$10 per person or FREE to members of our Gold club.

Membership costs just \$50 once, includes free admission to most classes, a recipe folder and mailout of timetables & newsletters.