

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 children please)

Date/Time	Class Description Apr-Jun 2010
Wed 21 st Apr 1pm or 7pm	Lemon Twist with Sour cream Sauce and Soup and Dip Bread Bowls
Tue 27 th Apr 1pm or 7pm	Scrumptious Choc Mudcake with fancy decorations using choc collars, moulds and transfers etc
Sat 1 st May 1pm	Make your own Ricotta and then use it to make a chocolate Ricotta cheesecake and spinach and ricotta Involtini.
Tue 4 th May 1pm or 7pm	Apple and Custard Scrolls and Fruit Mince Slice
Sat 15 th May 1pm	Yummy Biscuits – Nut clouds, Spicy, savoury Biscuits and Rocky road slice
Wed 19 th May 1pm or 7pm	Basic Breadmaking Demonstration – learn to make-loaves, rolls, coffee scrolls, garlic pullaparts etc. 2 hrs
<i>Sat 22nd May 11am</i>	<i>Gluten Free Bread – demonstration of our new GF bread mix – Vienna bread, rolls, pizza etc 1 hour.</i>
Thu 27 th May 1pm or 7pm	Doughnuts and chocolate filled Buchteln.
Wed 2 nd Jun 1pm or 7pm	Date and walnut loaf, Old-Fashioned Boston Bun, Jam Roly Poly.
Sat 12 th Jun 1-4pm Just \$70 – limited places	ADVANCED HANDS ON BREADMAKING – 3 HRS. Learn how to make Danish/Croissant dough, then make your own Filled Danishes and Croissants. And advanced shaping techniques for bread rolls.
Thu 17 th Jun 1pm or 7pm	Pear & Ginger Cake, Savoury & Sweet Piadina and Lavash.
Sat 26 th Jun 1pm - 4pm \$70	HANDS ON BREADMAKING FOR BEGINNERS – 3 HRS. Mix dough, then make cheese & bacon rolls, coffee scrolls, loaves and pullapart.

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, recipes and mail out of timetables & newsletters.