

Burwood Class Timetable

1387 Toorak Rd, Burwood Village

Camberwell 3124

(03) 9809 4327

Anne & Geoff Danne (Proprietors)



Home Baking

Bookings Essential

Hours - Tue - Fri 10am-5pm

Sat Morning 10am-12.30pm

(Sorry no children please)

Date/Time	Class Description Jun-Sep 2010
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.
Wed 30 th Jun 1pm or 7pm	English Muffins and Cranberry or Onion Bagels
Tue 6 th Jul 1pm or 7pm	Caramel & Apple tea-ring, Tuna or Chicken stuffed Bread Rolls
Sat 17 th July 1pm	French sticks made into Garlic Bread or stuffed with Savoury Mousse, Friands.
Wed 21 st July 1pm or 7pm	Pumpkin Paradise – Pumpkin Scones, Pumpkin Frittata and Sweet Pumpkin Pie with Pumpkin Seed Praline.
Sat 31 st Jul 1pm	Fabulously Famous French Macaroons, and Orange & Cumin bread.
Tue 3 rd Aug 1pm or 7pm	Golden Syrup Dumplings and Pizza Bread Twisters
Sat 14 th Aug 1pm	Old-fashioned Sultana Patty Cakes & Panzarotti -pastries filled with Blue cheese and walnuts.
Sat 21 st Aug 1pm – 3pm \$70	Hands On Fillo – learn to make loads of sweet and savoury Fillo treats –spanikopita style triangles, spring rolls, baklava, etc
Sat 28 th Aug 1pm	Citrus Mille Feuille (Posh Vanilla Slice), Spicy Dutch Biscuits.

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, recipe handouts at classes and mail out of timetables & newsletters.

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