

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 Sep-Oct 2010
Wed 15 th Sep 1pm or 7pm	Easy Focaccia, Pita bread and Make your own dips – Baba Ganoush or Beetroot dip etc.
I will be running a Chocolate Making Spectacular at the Casey Cake Decorator's Society. The Old Cheese Factory in Berwick is the venue 1pm to 3.30pm Sat 18 th Sept. \$10 per head for an afternoon of fun, scrumptious treats and great sponge & chocolate ideas. Ring Lyn Rattle 9705 7837 to make a booking.	
Tue 21 st Sep 1pm or 7pm	Yo Yo biscuits, Date Slice And Giant Fruit & nut cookies.
Thu 30 th Sep 1pm or 7pm	Mexican Savouries – make your own tortillas, and Tostadas.
Wed 6 th Oct 1pm or 7pm	Continental delights – Toffee topped, decadent custard Crème Brûlée side by side with a French Berry Tart & Crème Fraiche.
Tue 12 th Oct 1pm or 7pm	Streusel layered Kugelhupf cake, Savoury Potato & Onion filled Gozleme.
Sat 16 th Oct 1pm	Free Basic Breadmaking “Blokes” are <u>very</u> welcome. Learn to make loaves, rolls, garlic pizza, pullaparts etc
Thu 21 st Oct 1pm or 7pm	Chocolate Brownies and Choc nut and Cherry Cookies -
Tue 26 th Oct 1pm or 7pm	Gluten Free Bread making – using our great new GF Bread mix. I'll make a fruit loaf, High tin loaf, and even make fresh Pasta.
Sat 30 th Oct 1pm – 3pm	\$70 per person - Hands on Breadmaking – Finger buns and lemon & Coconut scrolls, Calzones and Pizzas etc.
Wed 3 rd Nov 1pm or 7pm	Pasta and Pesto – learn how to make your own pasta, pumpkin Ravioli and fresh pesto.

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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