

## 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 Nov 2010 - Jan 2011
Wed 17 <sup>th</sup> Nov 1pm or 7pm	Yummy Brunch- Easy Spinach and bacon quick breads, and Egg and Bacon tartlets.
Tue 23 <sup>rd</sup> Nov 1pm or 7pm	Confectionery – Nougat, Turkish Delight and Nutty Gifts.
<b>Christmas Holiday Notice</b> Both shops will be open until 5pm on Thurs 23 <sup>rd</sup> Dec, then closed for our annual holiday. We will reopen on Tuesday 18 <sup>th</sup> Jan 2011. We will also be closed on Australia Day, Wed 26 <sup>th</sup> Jan 2011.	
Sat 27 <sup>th</sup> Nov 1pm-2.30pm	Mini Decorated Christmas cakes, Puddings and Tiny Brandied Mince tarts. Also introducing some great new icing transfers.
Thu 2 <sup>nd</sup> Dec 1pm or 7pm	Super class – 1½ hours Decorated Gingerbread houses, trees and biscuit ornaments, as well as Chocolate trees and houses.
Sat 4 <sup>th</sup> Dec 1pm	Super Saturday and Gadget Day – great Bargains just for GOLD CLUB MEMBERS and demonstrations of a heap of our great gadgets and products as well as some Edible gifts.
Thu 9 <sup>th</sup> Dec 1pm or 7pm	Christmas “Croquembouche” starting with a rocky road or hedgehog tower and using meringues or cream puffs.
Tue 14 <sup>th</sup> Dec 1pm or 7pm	Fabulously fashionable ways to serve tiny desserts at Christmas parties. – lemon meringue and pannacotta etc.
Sat 18 <sup>th</sup> Dec 1pm or 7pm	Microwave Chilli Jam and Kahlua truffle Centrepiece, Wonderful Christmas fruit and nut bread just great in a Christmas Hamper.
<b>In the New Year we will start again with scrumptious ideas for the summer.</b>	
Sat 29 <sup>th</sup> Jan 1pm	Ice cream balls –baked, fried, choc dipped, pastry wrapped, you name it we’ll try it!!!!!! Glamorous Desserts to die for!!!
Wed 2 <sup>nd</sup> Feb 1pm or 7pm	Sweet scrolls with a twist – try some Raspberry Roses. Rye bread swirls, delicious but also a great way to really impress!!
T.B.A.	Basic Breadmaking

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

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