

****Casey Cake Decorators CHOCOLATE MAKING
WORKSHOP Sat 18th Sept, from 1.30pm to 3pm \$10 ea****
Contact Lyn Rattle on 9705 7837 or email lmrattle@bigpond.net.au

Making your own pita bread and focaccia is really easy and they can then be served with some fabulous home made dips, a perfect combination. Yo Yos are an all-time favourite when people go for coffee, but the chewy date slice is a great afternoon pickup treat, kids (of all ages) will love the giant cookies in their lunch boxes.

Tortillas are very popular for wraps and Mexican tacos and burritos, but you can also make a toasted treat called Tostadas, a bit like open tacos. Fabulous French desserts will be a big hit at your next dinner party, so let's whip up a toffee topped Crème Brûlée or Strawberry or Raspberry tart but we will also make some delicious Crème Fraiche to go with them.

Streusel nut layers are swirled through this yummy Kugelhopf, a lovely afternoon tea cake. Gozleme are pastry parcels stuffed with a delicious savoury potato filling, then lightly fried. Chocolate Brownies are chewy and decadent specially nice served warm with hot choc sauce and ice cream, but you can just enjoy one anytime with a cuppa, or munch on one of our delicious cookies.

We will again run a Gluten Free Bread class, but this time we will cover Fruit loaves , high tin loaf and gluten free pasta making with the new Gluten free bread mix.

Whether you make the pasta or buy ready made sheets of fresh pasta, you can turn them into easy ravioli. Pillows of home made pasta filled with pumpkin then topped with a capsicum chutney or home made pesto.

Enjoy your Baking
Anne, Geoff, Pam, Lindy and Lynda

Don't forget we still have a knife sharpening service. Fortnightly just drop off your knives, scissors, secateurs etc. on the Friday/Saturday before and they will be sharpened on the following Tuesday.

And this year, we have recommenced a program of HANDS ON classes, VERY LIMITED NUMBERS but loads of fun and great value.

So let's get Baking Anne, Geoff and the crew. We will have a special demonstration of our NEW and Fabulous Gluten Free Bread mix. This mix makes mouldable dough whereas other GF mixes make gooey batters. This means that we can easily make crusty Vienna bread, rolls, pizzas and fruit buns etc. It must be understood that I will try hard to avoid contaminating the breads with wheat flour, but due to the possibility of contamination by wheat in my classroom, I would suggest that Coeliacs not eat any of the samples I make, but those who are not Coeliacs are welcome to taste the breads. Coeliacs have been really impressed just by the lightness and crustiness of the bread and a young girl was jumping for joy that she could at last have some "real" bread.