



# BAKE 101



Discover the joy of baking from scratch! Join our hands-on, beginner-friendly series and master essential techniques for creating flaky, tender, and delicious treats. No prior baking experience is needed—just bring your love of baked goods, curiosity, and a willingness to learn!

## CLASS OVERVIEW

- Biscuit & muffin mixing methods
- Rolling pie dough & knife skills
- Classic biscotti & Hungarian shortbread
- Tips for measuring, mixing, shaping & troubleshooting

**May 25** | Cheddar Biscuits & Blueberry Muffins

**June 1** | Streusel Apple Pie & Banana Cream Pie

**June 8** | Coconut Apricot Biscotti & Strawberry Hungarian Shortbread

**TIME: 6:00 PM - 8:30 PM**



**\$110 PER CLASS | SAVE WITH ALL 3 FOR \$300!**

**FOR REGISTRATION:**

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