



BAKE 102



A daytime, hands-on baking series that builds on Bake 101 skills but is open to all. Each class focuses on a baking category, teaching essential techniques step-by-step—from ingredients to mastering texture and flavor—to help elevate your baking.

CLASS OVERVIEW

- Lemon Custard & Frangipane Filling
- Silky, Stable Meringue Topping
- Classic Pie Dough
- Gelatin-Based Mousse
- French Choux Paste (Éclairs & Profiteroles)

June 16 | Lemon Meringue Pie & Bakewell Tarts

June 23 | Pavlova with Fruit Mousse & Garnishes

June 30 | Éclairs & Profiteroles

TIME: 6:00 PM - 8:30 PM



\$120 PER CLASS | SAVE WITH ALL 3 FOR \$330!

FOR REGISTRATION:

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