Learn to bake bread with DUNCAN HINDLEY

Introduction to bread making £55.00

Learn basic bread making skills within an informal and friendly environment. The course lasts 3 hours (Wed 13.00 - 16.00) and is suitable for beginners. We supply ingredients & equipment, apron, hat and afternoon tea.

Discuss: yeast, fermentation and flour - Make & knead the dough - introduction into bread making techniques - Hands on shaping practice - Proving and baking.
Take home a starter pack of fresh yeast, flour and an instructions sheet, so you can get practising!!

Gift Vouchers
If someone you know is interested in learning about bread making, gift vouchers make a perfect present.
For dates and availability please visit the website or give us a call to confirm a booking.

www.hindleys-bakers.co.uk

Contact us call 01543 416454
Hindleys Bakery, 10 Tamworth Street, Lichfield, Staffs, WS13 6JJ.