

Baking Bread for Beginners

Your Top Go To Recipes Found Here



Why Bake Bread?

Baking bread is a great skill for individuals to **master** because it can lead to great amounts of satisfaction and feelings of accomplishment. Creating something so intricate and delicious with your own hands makes the outcome that much better. Those who enjoy hands-on activities find that baking bread can be a relaxing and meditative experience. Not only is the process fun, but the outcome is even better! There is nothing better tasting than warm homemade bread!

Bread is a versatile food and is seen all around the world in various forms. From sandwiches to croutons, bread is everywhere! Not only is it used for multiple purposes, the <u>types</u> of bread vary. There is a large *assortment* of many types of bread. The only way to find out which one you like is to start baking!

We want your baking class to fit your needs.

Our Offer	Cost
Bring your own supplies	\$80.00
Regular Class	\$100.00
One on one session	\$200.00
All inclusive	\$400.00