

Baking course

Spend a morning with me as I show you how to bake these flop Proof cakes and treats and then indulge in a morning tea where you get to taste it all!!!

Recipes

The best homemade buttermilk scones

Light and fluffy scones served with double cream and strawberry confit

Chocolate éclairs

Traditional chocolate éclairs, how to make choux pastry !!

Vanilla cheesecake flan with fresh berries

A wonderful soft vanilla sponge filled with a tart lemon cheesecake filling, dress it up or down depending on the occasion!!

Beetroot and carrot cake

A different cake, moist and full of goodness.....low GI !!

Cheese and onion bread

A quick and easy bread to make for all occasions, great with pates and cold meat lunches and even better with a continental breakfast!!

Frangipane Tart

A shortcut pastry trick, with a divine almond and apricot jam filling....YUM!!

Dates:

Saturday mornings

February 12, 19 and 26 th,

Time:

9:30 -12:00

COST:

R200.00 per person

Booking is essential, we look forward to seeing you!!!!