

# BREAD CLASS 2/01

In this hands-on class, our classically trained bread team will introduce you to the history of bread and the 14 steps of bread baking. Then let's get your hands on some dough! Learn how to make a versatile dough you can use as the basis for baguettes, dinner rolls, sweet breads and pizza.

## Take Home:

Participants will leave class with a yeast-leavened loaf of bread, dough to take home and products made during class.

## What You'll Need:

Just a smile, an open-mind, and the excitement to learn!

If you have long hair, please bring a hair restraint.

## Details:

February 1st, 2020

2pm - 5pm at CRUST

\$79 per person

\*\*Please note, this is not a redeemable ticket. Your name is on our Class Roster, we will check it off upon your arrival.  
crustandbeyond.com | 810-629-8882 | 104 W Caroline St., Fenton MI 48430