

SCONE & BISCUIT CLASS 02/09

In this hands on class, our classically trained pastry chefs will teach you how to make buttery scones and flaky buttermilk biscuits. We will make our cherry and peasant scones, along with our popular buttermilk biscuits! During class, enjoy our famous sea-salt butter and our signature bread, along with your choice of beer or wine. All baking will be done here, but we'll give you instructions for baking at home! While the scones and biscuits are baking, we'll show you a tour of the bakery to give you an idea of everything we do! After the baking is complete, we'll provide house-made sea-salt butter so you can enjoy your warm biscuits while they're fresh from the oven!

Take Home:

Participants will leave class with a batch of cherry scones, peasant scones, and buttermilk biscuits!

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 9th, 2020

2pm - 4pm 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