BLUE SPRUCE BAKERY

BREAD CLASS

Hooray! Someone in your life loves you a lot. You get to learn how to bake bread with Blue Spruce Bakery.

In this class you will learn:

- Basics of sourdough process
- How to keep and use a sourdough starter
- Full process of baking bread at home

You will go home with:

- A Sourdough Starter
- A loaf of bread
- A Dough Scraper
- 1.5 lb of Janie's Mill AP Flour

What you need to do now:

You need to reserve your spot! We have three classes and we need to know which one you'd like to attend. If these dates do not work, please let us know and we can keep you informed about future dates.

Class Dates

- Thursday January 21 @ 6 pm
- Thursday February 4 @ 6 pm
- Thursday February 18 @ 6 pm

Contact us to reserve a spot:

contact@bluesprucebakery@gmail.com
(563) 503-7724