


Pastry Classes from 10 a.m.-12 p.m.

September 2016- July 2017

Come and learn with us, it is fun!!!

<p><u>September 18, 2016</u></p> <ul style="list-style-type: none"> • Mini Filled Donuts • Chocolate Pound Cake • Chocolate Filled Croissants • Almond Macaroons 	<p><u>October 23, 2016</u></p> <ul style="list-style-type: none"> • Quiche- Assorted Flavors • All Things Apple <ul style="list-style-type: none"> -Fried Apple Rings -Tarte Tatin -Normandy Vanilla Apple Pie -Caramel Apple Tarts 	<p><u>November 6, 2016</u></p> <ul style="list-style-type: none"> • Cinnamon Apple Vanilla Brioche • Cream Cheese Filled Brioche • Pumpkin Rolls with Cream Cheese Filling • Cinnamon Buns • French Bread-Rolls
<p><u>December 4, 2016</u></p> <ul style="list-style-type: none"> • Mini Chocolate Yule Logs • Cinnamon Shortbread Cookies • Chocolate Macaroons • Chocolate Ganache 	<p><u>January 8, 2017</u></p> <ul style="list-style-type: none"> • King Cakes <ul style="list-style-type: none"> → Puff Pastry → Almond Cream • Mardi Gras Style King Cake • Apple Turnovers • Napoleons-Paris Style 	<p><u>February 5, 2017</u></p> <ul style="list-style-type: none"> • Square Croissants with Spinach and Feta Filling • Chocolate Sponge Cake with Peanut Butter Frosting • Plain Croissants-Paris Style
<p><u>March 12, 2017</u></p> <ul style="list-style-type: none"> • Devil's Food Cake • Chocolate Cream • Pistachio Macaroons • Belgian Chocolate Ice Cream 	<p><u>April 2, 2017-Easter Class</u></p> <ul style="list-style-type: none"> • Chocolate Coconut Easter Eggs • Chocolate Bunnies • Hot Cross Buns • Chocolate Sugar Dough Tart with Chocolate Ganache Filling 	<p><u>May 7, 2017</u></p> <ul style="list-style-type: none"> • Ham and Cheese Croissants • Cheesy Breadsticks • French Baguette • Crème Brûlée • Strawberry Ice Cream
<p><u>June 4, 2017</u></p> <ul style="list-style-type: none"> • Lemon Pound Cake • Buttercream Icing • Cream Puffs with Whipped Cream and Fresh Raspberries • Lemon Squares 	<p><u>July 16, 2017</u></p> <ul style="list-style-type: none"> • Meringue • Banana Tarts with Chocolate Ganache Topping • Fruit tarts with Almond Cream • Lemon Cookies 	<ul style="list-style-type: none"> • \$41 per person per class • Private parties available • Like us on Facebook! 

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Strawberry Bakery
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www.strawberry-bakery.com

**To help you in your kitchen, we do sell ingredients at
wholesale price.**

Pastry Bags- 4 for \$1.00

Small Sharp Paring Knife- \$4.00

Bowl Scraper- \$1.50

Professional Grade Sheet Tray- \$11.00

Metal Tongs- \$5.00

Flavored Extracts

- Vanilla
- Lemon
- Coconut
- Almond
- Vanilla Paste

Whole Almonds or other nuts

Almond Flour

Flours-Bread, Pastry (Cookie), Cake

Chocolate Chips

Flan Powder

Pectin

Gelatin

and Much More.....