

# WARINGS

Master bakers since 1932

## Training Tomorrow's Bakers

### Sydney Waring Demonstration Studio

Our Masterclasses has been developed for individuals to experience a truly hands on approach to baking.

With each class being no larger than 8 people, this will enable our baker to dedicate personal time and impart their experience and knowledge to you throughout the experience. Showing you some of the skills and techniques we have used for generations, you will work alongside them to create delicious baked goods that will be yours to take home and share with your family and friends. Wearing our Warnings Bakery signature apron and making dough and pastry from scratch you'll really feel part of the whole process from start to finish and leave with a great sense of achievement, satisfaction and we hope, a passion for baking!

#### Bread

Wholemeal  
Dinner Rolls  
Pizza  
Ciabatta  
Pesto Twist  
Focaccia  
Rye

#### Laminated

Croissants  
Danish Pastries  
Pain au Chocolat  
Savoury Whirls  
Vol au vants  
Eccles  
London Cheesecakes'

#### Sweet Dough

Brioche  
Fruit Bun or  
Hot Cross Buns,  
(Easter Masterclass only)  
Cinnamon Buns  
Rum Babas  
Lardy Cake  
Bath Buns

#### Christmas

Panatone  
Stollen  
Cheese Straws  
Festive Bun Ring  
Walnut & Blue Cheese Bread  
Focaccia  
Curry & Chutney Bread  
Festive puffs or Mincemeat  
Stars

The content above is a guideline to what is covered on our Masterclasses. Content correct at time of print but may be subject to change

#### Did you know?

You can also buy Masterclass Gift Certificates from all our shops. The perfect gift for any foodie.

