



Baking Class -KJS

Term 1 Sept - Dec



Learn. Create. Be inspired.

Junior bakers (5-11 yr) learn baking techniques: mix, sift, whisk, fold, roll, knead, shape, pipe. Bake and decorate: cupcakes, cookies, muffins, donuts and savoury treats. Taught by international school teacher and cake designer. Baking lessons are 1.5 hours, with ingredients and chef hat. New recipes each term. For more info, please contact Ms.Hong:

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