

← THE →
**FLOUR
DISTRICT**

PRIVATE BAKING CLASSES

CUPCAKE DECORATING

Recommended Age: 6 + \$30/person (6-12 people)
Length: 1 hr \$40/person (2-5 people)

Learn how to make the perfect buttercream, practice your piping techniques, and decorate cupcakes! Comes with 6 cupcakes per person and a glass of juice or wine (21 years of age +)

Great as a parent-child class! In this case one parent and one child will decorate one set of cupcakes and be counted as one person.

TEA & SCONES

Recommended Age: 10 + \$40/person (6-12 people)
Length: 1.5 hr \$50/person (2-5 people)

Learn how to expertly assemble the perfect scones, bake them during class, and enjoy them with hot tea! Comes with 6 scones per person.

SAVORY BISCUITS

Recommended Age: 10 + \$40/person (6-12 people)
Length: 1.5 hr \$50/person (2-5 people)

Learn how to expertly assemble fluffy buttermilk biscuits and bake them during class! Comes with 6 biscuits per person.

ALMOND CROISSANTS

Recommended Age: 6 + \$40/person (6-12 people)
Length: 1 hr \$50/person (2-5 people)

Assemble our ever popular almond croissants and learn how to make frangipane filling. Comes with 4 almond croissants per person.

Make it a brunch class! + \$8/person for bottomless mimosas, 21 years of age +

FRUIT GALETTES

Recommended Age: 10 + \$45/person (6-12 people)
Length: 1.5 hr \$55/person (2-5 people)

Expertly craft an open-faced pie, called a galette, using fruits of the season. Participants will learn how to make pie crust and discuss flavor combinations. Comes with 1 fruit galette per person and a glass of juice or wine (21 years of age +)

To Book:
events@flourdistrictva.com

All classes are subject to instructor availability. A 20% service charge will be added to all invoices.

Teaching Kitchen
2204 Bedford Ave
Lynchburg, VA 24503

← THE →
**FLOUR
DISTRICT**

SEASONAL BAKING CLASSES

PUMPKIN SPICE MUFFINS

Recommended Age: 6 + \$40/person (6-12 people)
Length: 1 hr \$50/person (2-5 people)

In this hands-on class, you'll learn the tips and tricks to properly executing the "muffin method" by crafting the Flour District's signature Pumpkin Spice Muffin! Each participant will make and bake a batch of 6 muffins to take home along with some pumpkin spice sugar and the recipe. Each participant will receive a glass of wine with this class (if older than 21) or milk/juice.

COOKIE DECORATING

Recommended Age: 6 + \$45/person (6-12 people)
Length: 1 hr \$55/person (2-5 people)

You'll learn the basics of cookie decorating and take home your own batch of decorated cookies. This class is perfect for holidays and birthdays!

ADVANCED BAKING CLASSES

FRENCH MACARONS

Recommended Age: 14 + Hands On: \$60/person (2-4 people)
Length: 2 hr Masterclass: \$35/person (4-12 people)

Learn the challenging skill of making French Macarons with Head Baker, Maria. In the hands on version, participants will actively fold, mix, and pipe the macarons with assistance from the instructor. In the Masterclass, participants will watch most aspects of the process and have a chance to pipe and assemble the macarons at the end. Comes with French Macarons to take home and a glass of juice or wine (21 years of age +)

To Book:
events@flourdistrictva.com

All classes are subject to instructor availability. A 20% service charge will be added to all invoices.

Teaching Kitchen
2204 Bedford Ave
Lynchburg, VA 24503