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**FLOUR  
DISTRICT**

## PRIVATE BAKING CLASSES

### Baking 101 Series

Our Baking 101 series of classes listed below are made for beginners and people of all skill levels. Classes are a combination of hands-on and demonstration. Ideal for ages 12+.

Attendees under 16 must be accompanied by an adult.

\$500 : 1 - 10 Attendees

\$750 : 11 - 15 Attendees

\$1000: 16 - 20 Attendees (space dependent on class)

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### Tea & Scones

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

Length: 1.5 hrs

### Savory Biscuits

Mix up a batch of fluffy buttermilk biscuits with your own flavor additions and bake them during class! Comes with 6 biscuits per person.

Length: 1.5 hrs

### Cupcake Decorating

Learn how to make the perfect buttercream, practice your piping techniques, and decorate cupcakes! Comes with 6 cupcakes per person.

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.

Length: 1 hr

### Almond Croissants

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! + \$10/person for bottomless mimosas, 21 years of age +**

Length: 1 hr

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

# SEASONAL BAKING CLASSES

## Pumpkin Spice Muffins (seasonal)

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.

Length: 1 hr

## Cookie Decorating (seasonal theme)

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!

Length: 1 hr

# ADVANCED BAKING CLASSES

## Masterclass Series

Our Masterclass series of classes listed below are made for more seasoned bakers and cooks with slightly more advanced skills. Classes are structured with some demo coupled with more instructions and specialized hands on activity. Ideal for ages 14+.

Attendees under 16 must be accompanied by an adult.

\$750 : 1 - 10 Attendees

\$1125 : 11 - 15 Attendees

\$1500: 16 - 20 Attendees (space dependent on class)

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## French Macarons

Learn the challenging skill of making authentic French Macarons. Participants will watch most aspects of the process via demonstration and have a chance to pipe and assemble the macarons at the end. Comes with French Macarons to take home.

Length: 2.5 hrs

## Fruit Galettes

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.

Length 1.5 hrs

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