

# Strawberry Bakery

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

September 2023- July 2024

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

<p><u>September 24, 2023</u></p> <ul style="list-style-type: none"> <li>• Mini Filled Donuts</li> <li>• Chocolate Pound Cake</li> <li>• Chocolate Filled Croissants</li> <li>• Almond Macaroons</li> </ul>	<p><u>October 22, 2023</u></p> <ul style="list-style-type: none"> <li>• Quiche- Assorted Flavors</li> <li>• All Things Apple               <ul style="list-style-type: none"> <li>-Fried Apple Rings</li> <li>-Tarte Tatin</li> <li>-Normandy Vanilla Apple Pie</li> <li>-Caramel Apple Tarts</li> </ul> </li> </ul>	<p><u>November 12, 2023</u></p> <ul style="list-style-type: none"> <li>• Cinnamon Apple Vanilla Brioche</li> <li>• Cream Cheese Filled Brioche</li> <li>• Pumpkin Rolls with Cream Cheese Filling</li> <li>• Cinnamon Buns</li> <li>• French Bread-Rolls</li> </ul>
<p><u>December 3, 2023</u></p> <ul style="list-style-type: none"> <li>• Mini Chocolate Yule Logs</li> <li>• Cinnamon Shortbread Cookies</li> <li>• Chocolate Macaroons</li> <li>• Chocolate Ganache</li> </ul>	<p><u>January 7, 2024</u></p> <ul style="list-style-type: none"> <li>• King Cakes               <ul style="list-style-type: none"> <li>→ Puff Pastry</li> <li>→ Almond Cream</li> </ul> </li> <li>• Mardi Gras Style King Cake</li> <li>• Apple Turnovers</li> <li>• Napoleons-Paris Style</li> </ul>	<p><u>February 4, 2024</u></p> <ul style="list-style-type: none"> <li>• Square Croissants with Spinach and Feta Filling</li> <li>• Chocolate Sponge Cake with Peanut Butter Frosting</li> <li>• Plain Croissants-Paris Style</li> </ul>
<p><u>March 3, 2024</u></p> <ul style="list-style-type: none"> <li>• Devil's Food Cake</li> <li>• Chocolate Cream</li> <li>• Pistachio Macaroons</li> <li>• Belgian Chocolate Ice Cream</li> </ul>	<p><u>April 7, 2024-Easter Class</u></p> <ul style="list-style-type: none"> <li>• Chocolate Coconut Easter Eggs</li> <li>• Chocolate Bunnies</li> <li>• Hot Cross Buns</li> <li>• Chocolate Sugar Dough Tart with Chocolate Ganache Filling</li> </ul>	<p><u>May 5, 2024</u></p> <ul style="list-style-type: none"> <li>• Ham and Cheese Croissants</li> <li>• Cheesy Breadsticks</li> <li>• French Baguette</li> <li>• Crème Brûlée</li> <li>• Strawberry Ice Cream</li> </ul>
<p><u>June 9, 2024</u></p> <ul style="list-style-type: none"> <li>• Lemon Pound Cake</li> <li>• Buttercream Icing</li> <li>• Cream Puffs with Whipped Cream and Fresh Raspberries</li> <li>• Lemon Squares</li> </ul>	<p><u>July 14, 2024</u></p> <ul style="list-style-type: none"> <li>• Meringue</li> <li>• Banana Tarts with Chocolate Ganache Topping</li> <li>• Fruit tarts with Almond Cream</li> <li>• Lemon Cookies</li> </ul>	<ul style="list-style-type: none"> <li>• <b>\$45</b> per person per class</li> <li>• Private parties available</li> <li>• Like us on Facebook!</li> </ul>

**Friend us on Facebook!**

**Strawberry Bakery**

**365 Lancaster Avenue**

**Frazer, PA 19355**

**610-644-8484**

**[www.strawberry-bakery.com](http://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.....**