



GREAT GRAINS! BREAD BAKING CLASS

April 20th | 6:30 – 9:30pm

Whole grains are more nutritious, but many people find that their attempts at homemade whole wheat bread turn out bricks. Stephanie Blumhagen of Meadowlark Granary will cover bread baking basics, tips for working with whole wheat flour, and secrets for getting a light, fluffy, 100% whole wheat loaf. She'll also talk about what you need to start milling your own flour at home and participants will have the opportunity to mill flour. We will bake bread in the class and participants will take home their freshly baked loaves and freshly milled flour.

Participants should come prepared to bake. Bring an apron, or wear clothes that you don't mind getting covered in flour and dough and please secure your hair back if it is long.

Sign up at www.dakotacollege.edu/about/community-education or call 701-228-5623.

APRIL 20TH

6:30 – 9:30 PM

CLASS FEE: \$30

MAXIMUM
PARTICIPANTS: 10

SIGN UP TODAY!



105 Simrall Blvd
Bottineau, ND 58318
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