

## About Baking Classes With Fr. Dominic

Classes are held at Saint Bede Abbey's guest facility, the Bethany House (27 West U.S. Highway 6, Peru IL 61354) Go to <https://www.stbedeabbey.org/bethany-house> to learn more about the facility. Overnight stays are possible for an additional fee.

Classes can be one on one, or for groups; maximum numbers are listed). Children must be accompanied by at least one adult, preferably two (no extra charge for two observers).

Dates and times for classes are established by mutual agreement, at least two weeks in advance. Classes are usually held on Saturday mornings starting at 9:00 a.m. or Saturday afternoon beginning at 1 p.m. Sunday afternoons and weekdays are sometimes available, on a limited basis during the school year, more often during summer vacation.

I do not offer classes in gluten-free baking, nor in sourdough breads. Here are the classes currently being offered:

**The Scone Zone** (\$50 per person for children, \$75 per person for adults; max. 3 people)  
A fun class for both children and adults. You'll choose one of four different scone recipes to make and learn the basic techniques. While the scones are in the oven, we'll make fresh butter in a hand cranked churn. Of course, you get to take home whatever you bake plus the butter.

**Pizza with Papa Dom** (\$75 per person for children, \$100 per person for adults; max: 6 people)  
Participants will make a basic American Style pizza dough, suitable for use in a home oven with a pizza stone. You'll get to take that dough home with you, and use Fr. Dom's prepared dough to make pizza. Lots of information about equipment, and tips for making first rate pizza in an ordinary kitchen.

**Basic Bread and Braids** (\$50 per person for children, \$75 per person for adults; max 6 people)  
Learn how to make a basic white or wheat dough, either by hand or with a stand mixer. You'll then learn shaping techniques for a loaf pan, round loaf, and a braid. You'll go home with both dough and your breads.

**Dinner Rolls** (\$100 per person for adults; max 3 people)  
What is the way to make the perfect dinner roll dough? Fr. Dom will teach you all the secrets, and then you'll choose from several shaping techniques to learn. You'll go home with both rolls and dough. Bonus: during rising and baking, we'll make fresh butter in a hand-cranked churn to serve with your rolls, warm from the oven!

**Introduction to Backyard Pizza Ovens (beginners)** (\$100 per person for adults; max 6 people)  
Learn the difference between different styles of pizza dough and how to use them in a simple backyard pizza oven (SoloStove Pi, propane). Learn about essential equipment, how to adjust time and temperature for different pizzas, and go home with a pair of "pizza spinners" that make it easy to rotate the pizza in the oven. Not available in colder months!

Email me at [frdom@st-bede.com](mailto:frdom@st-bede.com) with additional questions or to work out details.