



#InGlutenWeTrust

Interested in whole grains and making something besides sourdough bread? Crackers and flatbreads are a great introduction to working with small batch whole grains to highlight their flavors and baking personalities. They expand any baker's repertoire, regardless of skill level.

This class will focus on leavened and unleavened crackers made with heritage and landrace whole grains, nut flours, and malted grains. We will also make some non-traditional variations of international flatbreads from Georgia and the Middle East, such as Khachpuri and Lobiani and Afghan Bolani.

Guild Members \$ 375
Non-Members \$ 460*
(*includes 12-month Guild membership)
Registration deadline: March 8

Dawn Woodward and her partner, Edmund Rek, started Evelyn's Crackers, a farmers market-based business in Toronto, in 2008. They are committed to using whole grain heritage wheat and other cereal grains grown in Ontario. Dawn sources directly from farmers and millers and is constantly developing different formulas for crackers, pastries, and more. She has taught baking at George Brown Culinary College and was a keynote speaker at the The Grain Gathering, where she has led wholegrain baking workshops for the past five years. She also serves as a baking consultant and business mentor to food entrepreneurs.



Flatbreads and Crackers with Heritage Wheats

Instructor: Dawn Woodward

March 24-25, 2018

9:00 am—3:00 pm, both days

Two Knives Catering

5500 Bluebird, Ste 500, Amarillo, Texas 79109

Open to all skill levels

Two Knives Catering is one of Amarillo's premier catering companies, offering unique personalized events for every occasion. The company is recognized for its delicious food and standards of top-notch service.

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