



# BIG HEART BREAD

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BENEVOLENT BAKERY

## **Sourdough Pretzel & Beer Cheese Dip Workshop**

**Hostesses living further than 15 miles from Rogers, please contact me before registering.**

Hostess is responsible for gathering 3 participants (in addition to herself) as well as the collection of funds to register for this private workshop.

Each participant fee: \$40\*

Hostess fee: FREE

When registering, select date & time, then proceed with entering Name, etc as these fields do not highlight indicating you can fill them. Payment in full is required at time of registration.

**There is nothing better than soft, chewy, warm pretzels.... unless they're made with sourdough! Although these pretzels have added yeast, the addition of sourdough discard adds a flavor that makes this all time favorite an absolute treat! In this class, you will portion out pre-fermented dough, shape into pretzels, boil, season and bake 8 pretzels. I will make a Beer Cheese dip that is sure to round out this whole pretzel experience!**

Hostess provides: Fruit & cheese plate and beverages

Counter space or table with room for 4 workstations

Oven that heats to 425\*

One 6 qt pot for boiling water & Sauce pan for beer cheese dip

Any seasoning additional to Salt or Everything Bagel Spice if desired

I provide: Pre-fermented dough ready to divide, shape, boil, season & bake

Each participant makes 8 seasoned sourdough pretzels

Ingredients to make a Beer Cheese dip to share

An active culture of sourdough starter for each participant

Recipe and tips for sourdough pretzel making

Aprons

Duration of workshop: 3 hours maximum

**\*All sales are final**

**Contact: [laurie@bigheartbread.com](mailto:laurie@bigheartbread.com) or 847.915.1954 for any questions**

