



## Baking and Pastry

The first week starts us off with the almighty **egg**. We will talk about its role in the pastry kitchen, as well as take a closer look at making pâte à choux, pastry cream, meringue, and soufflés.

- **Day 1: All About Eggs**
- **Day 2: Pâte à Choux**
- **Day 3: Pastry Cream**
- **Day 4: Meringue**
- **Day 5: Sweet and Savory Soufflés**

Week two is all about **butter**. What's baking without butter? We will be covering buttercream, pâte sablée, pâte brisée, and puff pastry.

- **Day 6: All About Butter**
- **Day 7: Buttercream**
- **Day 8: Pâte Sablée**
- **Day 9: Pâte Brisée**
- **Day 10: Puff Pastry**

Week three is a primer on **yeast** and conquering our bread-making fears. In addition to basic yeast-risen breads, we will also learn about rich and sweet yeast breads (like brioche and cinnamon rolls), sourdough breads, and flaky croissants.

- **Day 11: All About Yeast and Baking**
- **Day 12: Basic Yeast Breads**
- **Day 13: Rich Yeast Breads & Sweet Breads**
- **Day 14: Sourdough Breads**

- **Day 15: Croissants**

Week four is dedicated to **sugar!** This super-fun week to round out Baking School includes cookies, basic dessert sauces (caramel, ganache, coulis ), layer cakes, and cake decorating.

- **Day 16: All About Sugar and Baking**
- **Day 17: Cookies**
- **Day 18: Basic Dessert Sauces**
- **Day 19: Layer Cakes**
- **Day 20, 21, and 22: Cake Decorating**



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