

Baking classes at Tuxford Windmill

2025



Course title	Tutor	Description	Level	Duration
Introduction to bread baking	Fari	Learn the essentials of making a successful loaf, as well as kneading methods, proving, and shaping the dough. You'll bake a hand-shaped loaf, a tin loaf, and a batch of soft bread rolls.	Beginner	1 day
Breads of British Isles	Alyson	You'll learn to bake the Welsh Bara Brith as well as a soda bread from Northern Ireland, and Scottish oatcakes made in the traditional way.	Intermediate	1 day
Continental Breads Option One	Alyson	With recipes from three countries, you'll be baking a typical French pain de campagne together with an Italian Focaccia, and Ukrainian Pampoushky (tear and share bread with garlic, parsley, and butter).	Intermediate	1 day
Continental Breads Option Two	Alyson	You'll be learning to bake a Pulla (platted fruit loaf) from Finland, a Croatian prune & walnut loaf, and some German Broetchen (bread rolls) made in the German traditional way.	Intermediate	1 day
Scones, sweet & savoury	Fari	You'll learn to make well-risen sweet and savoury scones, using appropriate flour and mixing method.	Beginner	½ day
Windmill Teacakes & Milk Bread	Fari	Fari's teacakes are a little different to other teacakes and used to be a popular staple of our old tearoom. She's also developed a milk bread recipe that is simple, nourishing, and full of flavour.	Intermediate	½ day
Bagels	Fari	We'll begin with making two batches of bagel dough, followed by learning to shape and poach the bagels before baking them. We'll make plain and a flavoured bagel.	Intermediate	½ day

Our classes are small in size, friendly, aimed for home-bakers, and are held in a beautiful and relaxing setting. A light lunch (full day classes only), refreshments of our own homemade cookies and hot/cold drinks, and a tour of the Windmill in the company of Paul, the Master Miller, are included in the price.

For registration, please email info@tuxford-windmill.co.uk stating the name of the class/es you are interested in. Check the spam box if you don't receive a reply within 48 hours.

Our Tutors:

Alyson Chaney is one of our Nottinghamshire bakers who has a micro-bakery just outside Southwell. Alyson's passion for baking is infectious, and you'll enjoy baking in her company and learning from her knowledge and experience. Alyson's professional background is linguistics and in her many travels, each culture's baking has been a keen point of interest. She is also an avid baker of British regional breads and baked goodies.

Fari Wyman is co-owner of Tuxford Windmill. With her love of baking since childhood, she made all the baked goods for our old Tearoom for 15 years. She has a good knowledge of different grains and flours which she shares during her classes. She continues to bake every week as well as testing our flours regularly for quality and following each harvest. Fari considers baking a life-skill and encourages everyone to learn to bake. Her professional background is Human Resources, and she developed her training skills during that period.