

BAKING LOUNGE

BROWNIE *Masterclass*



• 2-DAY HANDS-ON WORKSHOP •

CLASSIC INDULGENCE MEETS HEALTHY INNOVATION

DURATION	TIME	HANDS-ON
2 DAYS	11:00 AM – 4:00 PM (BOTH DAYS)	LEARN • BAKE • CREATE



DAY 1

CLASSIC MAIDA-BASED *Premium Brownies*

Rich, fudgy & indulgent brownies with classic and modern flavors.

- Basic Fudge Brownie
- Red Velvet Brownie with Cream Cheese Topping
- Blondie
- Pista Kunafa Brownie
- Pecan Bar
- Tiramisu Brownie
- Snickers Brownie
- Feuilletine Brownie

ALL MAIDA BASED

DAY 2

MILLET-BASED *Gourmet Brownies*

Nutritious, wholesome & delicious brownies made with millet.

- Millet Brownie
- Millet Blondie
- Pista Kunafa Brownie
- Cheesecake Brownie
- Florentine Seeds Brownie
- Feuilletine Brownie
- Banana & Pecan Pie
- Almond Blondie

ALL MILLET BASED



What You'll Learn

- Brownie textures & baking science
- Working with different types of chocolate
- Premium fillings & toppings
- Millet baking techniques for rich & moist brownies
- Layering, finishing & professional presentation
- Storage, shelf life & packaging
- Pricing & costing guidance
- Tips for selling commercially

WHO CAN JOIN?

- Home Bakers
- Beginner Bakers
- Professional Bakers
- Bakery Owners
- Anyone planning to start or expand a brownie business

YOU'LL RECEIVE

- Complete printed/digital recipe booklet
- Hands-on learning experience
- Expert guidance throughout the workshop
- Certificate of Participation
- Tasting of all recipes prepared during the class

Create. Bake.
Indulge.

Create a premium brownie menu perfect for cafés, dessert stores and home businesses.



LEARN • BAKE • PERFECT • SELL | TURN YOUR PASSION INTO PROFITS!