### Description:
This is a 4 week, practical, hands-on course facilitated by Sarah Brigden, who is a fully trained, experienced pastry chef and owner of babyCakes. Each week you will be guided and inspired by Sarah – and you will make and take home your own beautiful, delicious pastries.

### Session One
- Lemon Tart – a sweet pastry with a lemon-custard filing

### Session Two
- Chocolate Ganache Tart – a chocolate pastry with chocolate ganache filling

### Session Three
- Chocolate Eclairs and Pastry Swans – choux pastry

### Session Four
- Bramble Lattice Tart – a double butter pastry baked with berries and apples