

Baking classes at Tuxford Windmill

2026



Course title	Tutor	Description	Dates	Fee	Level	Duration
Introduction to Bread Baking	Fari	Learn the essentials of making a successful loaf, how to knead, prove, and shape the dough. You'll bake a batch of soft bread rolls and a loaf of bread.	Sundays, 8 th Mar & 12 th Jul	£75	Beginner	½ day
Windmill Teacakes & Milk Bread	Fari	Fari's teacakes are a little different to other teacakes and were a popular staple of our old tearoom. She has also developed a milk bread recipe that is simple, nourishing, and full of flavour.	Sundays, 14 th Jun & 9 th Aug	£75	Intermediate	½ day
Bagels	Fari	You'll learn the essentials of making plain and flavoured bagels, as well as kneading and shaping techniques to make them perfect.	Sundays, 19 th Apr & 18 th Oct	£75	Intermediate	½ day
Scones, sweet & savoury	Fari	You'll learn to make well-risen sweet and savoury scones, using appropriate flour and mixing method.	Sundays, 22 nd Mar & 26 th Jul	£75	Beginner	½ day
Mindful Baking	Alyson	The calming art of breadmaking—a practice that invites patience, presence, and a gentle connection with the senses. Mindfully, we'll be mixing, kneading, and shaping the dough, whilst experimenting with different forms and decorative finishes.	Tuesdays, 12 th May, & 21 st Jul	£75	Beginner	½ day
Overnight dough	Alyson	A simple overnight dough transforms the texture and flavour of the bake, with minimal effort. In this session, you'll craft two bakes, a Focaccia, and a tear & share bread to take home.	Tuesdays, 3 rd Mar, & 30 th Jun	£75	Intermediate	½ day
Sourdough Bread Baking	Steve	Please contact Steve directly for dates and registrations: www.ilikeitbakery.co.uk			Beginner & Intermediate	Full 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:

Steve Daniels is the founder and baker of I Like It Bakery in Sherwood, Nottingham. He has the wonderful ability to teach home-bakers how to make fantastic tasting and looking sourdough bread at home successfully, using our flour.

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.