

Welcome to Brisa Bakes!

We're so excited you are coming to bake with us!

Your family is in for a treat as your baker will prepare a new delicious made from scratch bakery item for the whole family to enjoy every week!



What to Expect

Every week we will focus on a different baking technique. From mixing edible cookie dough to kneading a delicious loaf of crusty bread to bake and enjoy with dinner, your baker will bring pride and excitement home each week.

What to bring

Brisa Bakes! supplies everything your baker will need for class. Each baker will have their own baking kit complete with all the necessary equipment, ingredients, and materials needed to prepare our recipe of the day! Those with long hair will be asked to tie their hair back and we'll have hair ties available for anyone who needs one.

What about baking at home

Due to the time constraints of our classes, some items will need to be baked at home. We also might prepare an exciting dry mix or two for your family to enjoy making together, like brownies or pancakes! We will provide detailed instructions explaining when and how to bake the items sent home. If you have any questions our Brisa Bakes! team is always available to help!

What if we want more

At the end of our baking series your baker will bring home a recipe book so you can make all the tasty treats again at home! We hope your baker will build confidence in the kitchen and will want to make our treats again and again for your family to enjoy! We also love to welcome our bakers back for more sessions of Brisa Bakes! We have an extensive variety of recipes to share, so new experiences await session after session!



Questions about your baker's upcoming experience?

Please email us at info@thebrisafoundation.com