

Traditional Scottish baking experiences at Campbell's Bakery in the Heart of Scotland



CAMPBELL'S

from our family to your family since 1830

We are an 8th generation family bakers inviting small groups to join us in our working bakery in Crieff, Perthshire where we share our heritage, recipes and tricks of the trade to make melt-in-your-mouth shortbread, hearty oatcakes and traditional bannocks.



Isla and Iain Campbell



Local Attractions & Accommodation

Gleneagles Hotel & Golf Course
Crieff Hydro Hotel
Monzie Estate
Scotland Shop Tartan Experiences
Drummond Castle Gardens
Glenturret Distillery
& Laliqe Restaurant
Innerpeffray Library
Crieff Golf Course
& other local courses

Distances

Edinburgh, Dundee, Glasgow: 1 hour
Perth & Stirling: 30 minutes
Gleneagles: 15 minutes



CLASS INFORMATION



Classes are fun and tailored to each group

WHAT PEOPLE SAY ABOUT OUR CLASSES

*Dear Iain and Isla,
We all loved our day baking with you. What a great privilege it was to be working with 8 generation bakers. We felt very welcomed by your hospitality and generosity with all the various helpful tips on bread making. We left inspired and excited... and we were thrilled to get the last 2 places on your pie making course. Thanks also to Laura for the coffee and the cakes. It was an additional bonus to be in the kitchen where all your lovely products are made and baked.*

– Jacki, Breadmaking class, April 2024

Class time and topic are tailored to suit your group. No baking experience is necessary.

Examples of topics are:

- **Shortbread** – petticoat tails, rounds and fingers
- **Selkirk Bannock** – included in the Slow Food Ark of Taste in 2017
- **Oatcakes** – sweet and savoury varieties
- **Outlander Bannocks** like Mrs Fitz would have made at Castle Leoch

Class duration: approximately 2 hours (depending on number of participants)

Class times: any time between 1– 5pm, Mon – Sun

Class size: 1 – 10 people

Class age: Suitable for ages 16+ years

Cost: minimum fee £304. Cost per person £76 and includes:

- Tuition and family recipes
- Experience of baking in an authentic, working Scottish bakehouse
- Afternoon tea/coffee and cakes while the baking is in the oven
- Visitors take away all their baking in travel friendly packs

As a small, family-run business in rural Scotland, we take pride in minimising our environmental footprint, for more information please read our [Sustainability Statement on our website](#).

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