

Greek Orthodox Church of the Holy Spirit

Cooking/Baking Class 2025

Join us in learning how to make your Greek favorites in classes led by our Holy Spirit cooks and bakers, using some of our own family recipes.



February's two classes will feature the skilled art of homemade phyllo dough making, filled with your choice of something savory (spanakopita) or sweet (a fruit filling). You will work side-by-side with our instructors, learning how to assemble, roll out the dough, and fill your own pan to take home. You will leave with hands on experience, two recipe fillings, and your own prepared pita to bake and share with family/friends at home! Included with fee will be your own new dough pin, a tasting and coffee!



Greek Orthodox Church of the Holy Spirit

835 South Avenue, Rochester NY 14620

(585) 244-1976

HOMEMADE PHYLLO DOUGH

Used with spanakopita, streudels and other fillings

2 sessions to choose from:

Saturday, February 1

Saturday, February 8

1:00-4:00 p.m.

(please arrive at 12:45 for session)

Fellowship Hall

Price: \$45 per person

Class size is limited.

Preregistration is required with payment to secure your spot.

Call (585) 244-1976 by January 19, 2025. No walk-ins allowed.



Leading us for these classes will be Elpis Ginis. She was born in Greece and is a founding member of our church, Holy Spirit. She has fond memories of watching and helping her mother make homemade dough for countless delicious and creative filled pitas. She perfected her craft while married and living in Rochester, raising her family.

We are thrilled that she will share her recipe, techniques and skills! Elpis continues to teach her children, beautiful granddaughter, and now Holy Spirit friends, her traditional Greek phyllo pita-making techniques.

In her free time, Elpis enjoys helping others, baking, traveling to monasteries, and visiting her family in North Carolina.