



Press Release



Jan 13 2026

Jak's Bakery Offers Unique Baking Classes in Bloomfield

Braiding bread and pulling phyllo dough may not be daily activities for most in 2026, but learning these crafts give us continuity and community. Classes offered now through April 9, 2026, and include **two weeks of Guest Chef classes in January!**



Bloomfield, PGH — Hectic schedules and busy weeks call for taking time out once in a while, and a class at Jak's Bakery this winter is just that — two hours of learning how to make slow food: hand-pulled phyllo dough, or a beautifully braided and decorated bread centerpiece for any occasion. When the rush of the holidays has ended, the long, isolating months of winter ahead can start to look pretty daunting. Signing up for a small group activity, say, in a warm bakery, that serves snacks and drinks and gives the chance to play with dough for a couple hours is something to look forward to. No experience necessary for any of the classes offered.

Braiding Bread and Hand-Pulled Phyllo

Bread braiding is central to Bulgarian foodways and can be found in rituals for every major event or holiday: weddings, births, Christmas, Easter, and more. These creations are not only found in Bulgaria, of course. Pittsburghers with backgrounds from all over the world may recognize the custom from their family traditions and holidays.

Phyllo dough is something that everything thinks they recognize - from freezer sections, and often from baklava or spanakopita. But most people have never tasted pastries made from handmade phyllo dough. It's our specialty! And learning how to stretch this relaxed dough is an art, but it is also really fun.



cjgerb Thank you @jaksbakery for the AMAZING bread braiding class

Guest Chef Classes @ Jak's in January

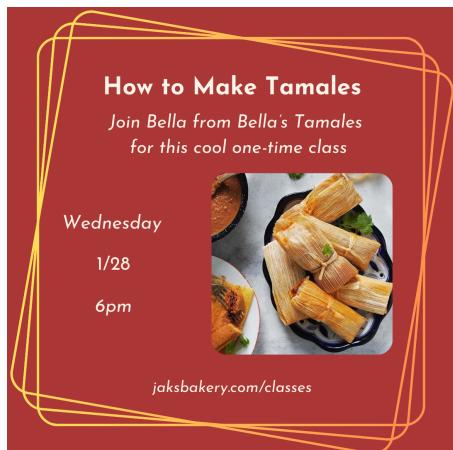
Cassava Pone with Chef Ulric Joseph of Shadobeni

Learn how to make a delicious dessert from Trinidad and Tobago made with warming spices that is popular this time of year and is now enjoyed throughout the Caribbean. Pittsburgh's Shadobeni restaurant is a local favorite, and we are thrilled to have Chef Ulric Joseph in to teach this unique traditional treat that is both vegan and gluten free and so something you can share with everyone in your life.

1/21/26, 6pm



Class with Bella - How to Make Tamales!



Enjoy an evening learning how to make and cook one of the most traditional Mexican staples - tamales! Choose between making classic chicken mole filling or a vegetarian rajas con queso (poblano pepper, red sauce, and Mexican cheese)! These recipes have traveled from my great grandmother's outdoor wood-fired kitchen to my grandmother's Mexico City apartment to my now Southwest PA home and local Pittsburgh farmer's markets...3 generations of tradition!

1/28/26, 6pm

Please direct questions regarding this press release to Molly Freedman Latinova, (412) 313-4189 or jaksbakery@gmail.com.

Jak's Bakery is an independent, family-owned bakery specializing in unique, handmade pastries using traditional Bulgarian techniques, recipes and ingredients with modern twists and tastes. Founded in Pittsburgh 2019, Jak's Bakery is the U.S. iteration of the life's work of Zhelyazko (Jak) Latinov, who has owned and managed a bakery in his native Bulgaria for more than 20 years.

Since opening, Jak's Bakery has brought artisan techniques for pulling and throwing handmade phyllo dough, braiding breads and crafting delicacies to customers in Pittsburgh and the surrounding area. Initially appearing at farmers markets, special events and pop-ups, it is now in its new home at 4310 Main Street. The bakery's owners are committed to tradition, technique and quality while continuing to develop new creations, bringing fresh, delicious, nourishing food to the community and building a thriving business for the next generation.

jaksbakery.com

jaksbakery@gmail.com

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4310 Main St., Pittsburgh