Private Group Baking Adventures (in person)
with Muddy’s Bake Shop

Prices include:

* primary instructor & a sidekick
* loads of Q&A and audience engagement
* teaser video for your group promoting your event
* printouts of recipes, tips, etc

INDIVIDUAL WORKTABLES: 1½ - 2 hr recipe... $575 // 2½ -3 hr recipe... $700
Up to 9 participants, each with their own baking space and each completes (and takes home!) one full batch of their bake.
Lots of in-the-moment interaction and Q&A from both instructor and sidekick. Small class size means an in-depth experience: individual attention and emphasis on learning the details baking techniques used.

BAKING IN PAIRS: 1½ - 2 hr recipe... $675 // 2½ -3 hr recipe... $800
Up to 18 participants divided into baking pairs (two people per work table). Each pair works together to complete one batch of each recipe. Pairs split their batch for take-home, but each individual will get printouts of recipes, etc to take home.
Still lots of interaction with instructors, but emphasis is placed on teamwork and learning new skills together.

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ABOUT THESE CLASSES
These are private versions of our baking classes, and they truly are classes. Participants will get hands on and make lots of yummy goodies. Instructors will share loads of baking tips, suggestions, and info on why & how things work. Of course, we have lots of fun!

JUST WANNA HAVE FUN?
Check out our “party package”! Participants decorate cookies & cupcakes in a casual environment-- perfect for office parties, baby showers, birthdays, and more.
Muddy’s Private Class Baking Menu

1 ½ - 2 HR BAKE-A-LONGS

Deluxe Chocolate Chip Cookies
A comforting classic! Learn to use the creaming method to make delicious drop cookies studded with chocolate chips. Option to add pecans 😊

Gingerbread Molasses Cookies
Learn how to create flavorful, spiny gingerbread cookies that pack a real punch! A blend of chai spices turns this traditional holiday favorite into a real treat you’ll look forward to making all year long.

Scrumptious Scones ... Choose Sweet (ginger) or Savory (goat cheese & herb)
Learn to make a soft in the center, crisp on the outside scone that’s loaded with flavor. Participants will also get tips for variations that they can try using the base recipe as a foundation.

2 ½ - 3 HR BAKE-A-LONGS

Butter Cookie Double Feature
Buttery, melt in the mouth butter cookies are versatile AND delicious. Learn to make Muddy’s butter cookies two ways. For Thumbprint Jamborees, we’ll shape the dough by hand and fill with jam. We’ll also learn how to adapt for roll-out cookies by making our lemon glazed cookies.

Cookie Sammiches (choose Chocolate Chip or Oatmeal Cream Pies)
Participants learn two crowd-pleasing recipes: delicious cookies and a basic American buttercream. We’ll bake the cookies, prepare buttercream, then sandwich them together for a special sweet treat.

Scrumptious Scones Two Ways
Learn to make a soft in the center, crisp on the outside scone that’s loaded with flavor. We’ll make two recipes, a sweet (ginger) AND a savory (goat cheese herb). Participants will also get tips for variations that they can try using the base recipe as a foundation.

Pumpkin Whoopie Pies (Holiday season 2021)
Learn two recipes in one with these fluffy, delicious, caky pumpkin cookies AND cinnamon brown sugar filling.
Private Event Guidelines
* Adult supervision required for youth gatherings (age 9-15).
* Participants in “Hands-On Baking Classes” must be at least 12 yrs.
* We use nuts, sugar, flour, eggs, etc in our bakery; please discuss any allergen concerns with us before finalizing booking.
* Party host may have access to the space 20 min before & after the event.
* No outside food, please.
* $200 nonrefundable deposit required at time of booking.
* Final booking details & remaining payment due 1 week prior to event (headcount/guest list, food selections, etc).

Covid Guidelines for Private Events
We ask that the host assist & encourage their guests in following our safety rules.
* Masks requested at all times unless actively eating/drinking.
* Host to submit list of attendee names & phone numbers for Shelby County contact tracing.
* Anyone feeling unwell or who has been exposed to covid should not attend.

FAQ: Private Parties

How many participants can attend a private event?
- Birthday Party Package: max 18 participants
- Hands-on Baking Classes: max 9 (individual workspaces); max 18 if baking in pairs (ie: couples night, parent + child)

How many non-participating adults may be present?
There must be at least 1 supervising adult present at all times during youth events; we have space for up to 4 non-participating adults.

Can we decorate the space?
We can accommodate light decorations provided by the customer in certain areas (ie: some surfaces, balloons). Please do not affix items to walls or equipment.

Will there be time to open presents?
- Birthday Party Package: yes, time is built in.
- Hands-on Baking Classes: when booking, let us know if you’d like to include time for present opening, etc. Most classes have some flex room.