

All Workshops are now based out of our Bellport, NY kitchen.

### **Skill Level: Basic Workshops**

#### **Duration: 2 hours**

This skill level is for individuals of all ages that can follow directions, mix and measure independently. Children under 12 are welcome to attend but must be accompanied with an adult sharing the project for a fee, see below.

Cost: \$95.00 per person.

(\$35.00 Adult Sharing fee with any participant under 12.)

## 2024 Workshops

| WORKSHOP   | DESCRIPTION  | DATE                   | TIME                |
|--|--|------------------------|---------------------|
| Springtime Garden Pull-<br>Apart Cupcake<br>Decorating | Create a pull-apart Cupcake<br>that looks like a garden - We<br>will then create different<br>flowers and leaves on top of<br>the cupcakes with<br>buttercream and fondant | Sunday 4/28/2024       | 10:00 AM - 12:00 PM |
| Homemade Chicken<br>Parm Stromboli & Garlic<br>Knots   | We'll make dough from<br>scratch and create some<br>delicious Stromboli with<br>Garlic Knots!  | Wednesday 5/1/2024     | 7:00 PM - 9:00 PM   |
| Homemade Butter<br>Sandwich Cookies                    | Make these decadent butter<br>cookies from scratch, and<br>sandwich them with<br>chocolate and assorted<br>jams. Great gift for Mom!                                       | Wednesday 5/8/24       | 7:00 PM - 9:00 PM   |
|  |  | Saturday 5/11/2024     | 10:00 AM - 12:00 PM |
| Homemade Hotdog and<br>Hamburger Pretzel<br>Buns       | Let's get ready for grilling<br>season with homemade hot<br>dog rolls and pretzel buns.  | Wednesday<br>5/15/2024 | 7:00 PM - 9:00 PM   |
| Red White and Blue<br>Linzer Tart Star Cookies         | Let's get ready for Memorial<br>Day with these adorable<br>Linzer Tart star cookies.   | Wednesday<br>5/22/2024 | 7:00 PM - 9:00 PM   |
| Cupcake Baking Class -<br>Blue Velvet                  | Bake a blue velvet cupcakes<br>from scratch - make<br>homemade buttercream and<br>cream cheese frosting  | Wednesday<br>5/29/2024 | 7:00 PM - 9:00 PM   |

| Colorful Cake Pops                                    | Learn how to assemble and decorate cake pops with   | Wednesday 6/5/2024     | 7:00 PM - 9:00 PM     |
|---|---|------------------------|-----------------------|
| Colonul Care Pops                                     | super fun flavors and colors  | wearesuay 0/3/2024     | 7.00 FINI - 3.00 FINI |
| Rustic Apple Tart &<br>Demo of Homemade Ice<br>Cream  | Make a super yummy Rustic<br>Apple Tart, and we will<br>demo how to make<br>homemade Shake and<br>Make Ice Cream.   | Wednesday<br>6/12/2024 | 7:00 PM - 9:00 PM     |
| Chocolate Chip Cookie<br>Cups with Cannoli<br>Filling | Learn how to make<br>Chocolate Chip Cookie<br>Cups with homemade<br>Cannoli Filling. A great<br>individual dessert!   | Wednesday<br>6/19/2024 | 7:00 PM - 9:00 PM     |
| Individual No Bake Pies                               | Make three different types of<br>4-inch round No Bake Pies -<br>cheesecake pie, chocolate<br>mousse, and fresh fruit tart.<br>Take home 2 of each flavor<br>in a bakery box | Wednesday<br>6/26/2024 | 7:00 PM - 9:00 PM     |

# Coming Up in July

- Under The Sea Cake Decorating Workshop
- Ravioli and Focaccia Bread
- Cinnamon Roll & Chocolate Focaccia Bread



## Scan Here To Register For A Class or click the link below

https://bakingcoach.com/products/basic-skill-level-workshop

### Want to Book a Private Workshop? Contact us, or visit bakingcoach.com

https://bakingcoach.com/pages/private-baking-workshops

Duration: 2 hours Cost: \$350.00 for up to 2 people • \$150.00 each additional person up to 4 people • \$100.00 each additional person for 5 or more If you are interested in a private workshop for more than 10 people, please contact us.

#### **Cancellation Policy**

**Cancelations with 24 hours or more notice**: Refunds will not be given, but if you are unable to attend the paid workshop and notify us 24 hours prior to the start of the workshop, you will receive a gift card credit towards a future workshop.

**Cancellations less than 24 hours**: We are unable to provide a Refund or Credit and you will be responsible for payment. We can provide you with the pre-measured dry ingredients and an instructional video or recording of the workshop.

All cancellations must be submitted in writing. Please reach us through our Contact Page.

Thank you!

Register Today! Visit bakingcoach.com | 631-543-8608 Located in Bellport Outlets | 10 Farber Dr. Ste. 30, Bellport NY 11713