

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.)



WORKSHOP	DESCRIPTION	DATE	TIME
Homemade Butter Sandwich Cookies	Make these decadent butter cookies from scratch, and sandwich them with chocolate and assorted jams. Great gift for Mom!	Saturday 5/11/2024	10:00 AM - 12:00 PM
Homemade Hotdog and Hamburger Pretzel Buns	Let's get ready for grilling season with homemade hot dog rolls and pretzel buns.	Wednesday 5/15/2024	7:00 PM - 9:00 PM
Red White and Blue Linzer Tart Star Cookies	Let's get ready for Memorial Day with these adorable Linzer Tart star cookies.	Wednesday 5/22/2024	7:00 PM - 9:00 PM
Cupcake Baking Class - Blue Velvet	Bake a blue velvet cupcakes from scratch - make homemade buttercream and cream cheese frosting	Wednesday 5/29/2024	7:00 PM - 9:00 PM
Colorful Cake Pops	Learn how to assemble and decorate cake pops with super fun flavors and colors	Wednesday 6/5/2024	7:00 PM - 9:00 PM
Rustic Apple Tart & Demo of Homemade Ice Cream	Make a super yummy Rustic Apple Tart, and we will demo how to make homemade Shake and Make Ice Cream.	Wednesday 6/12/2024	7:00 PM - 9:00 PM
Chocolate Chip Cookie Cups with Cannoli Filling	Learn how to make Chocolate Chip Cookie Cups with homemade Cannoli Filling. A great individual dessert!	Wednesday 6/19/2024	7:00 PM - 9:00 PM
Individual No Bake Pies	Make three different types of 4-inch round No Bake Pies - cheesecake pie, chocolate mousse, and fresh fruit tart. Take home 2 of each flavor in a bakery box	Wednesday 6/26/2024	7:00 PM - 9:00 PM
Under the Sea Cake Decorating Workshop	Cover a cake with buttercream and use fondant cutouts to create a whimsical underwater scene!	Wednesday 7/10/2024	7:00 PM - 9:00 PM
Ravoli and Focaccia Bread	Make classic cheese ravioli with fresh pasta, and create focaccia bread from scratch	Wednesday 7/17/2024	7:00 PM - 9:00 PM
Cinnamon Roll and Chocolate Focaccia Bread	Make two delicious dessert breads using fresh ingredients!	Wednesday 7/31/2024	7:00 PM - 9:00 PM



- Fondant Cake Decorating
- Sweet and Savory Zucchini
- Build A Birthday Cake
- Lemon Blueberry and Chocolate Chip Donuts