

BAKING COACH® Workshops

Skill Level: Supported Workshops

Duration: 2 hours

This skill level is open to all individuals over the age of 15 that may or may not need assistance with step-by-step instruction. They may require prompting to complete tasks and guidance following multi-step directions. Adult one-on-one assistance is allowed and may be required to help the student complete the workshop, but it is not provided by The Baking Coach. We offer larger print recipes and a relaxed environment. Cost: \$95.00 per person.

2024 Workshops



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	1:00 pm - 3:00 pm
Meatball Parmesan Sub	Make fresh Italian bread and homemade meatballs!	Monday 5/13/2024	1:30 pm - 3:30 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	1:00 pm - 3:00 pm
		Wednesday 5/15/2024	4:30 pm - 6:30 pm
		Thursday 5/16/2024	11:00 am - 1:00 pm
		Friday 5/17/2024	10:00 am - 12:00 pm
		Saturday 5/18/2024	1:00 pm - 3:00 pm
Oven-Baked Macaroni and Cheese & Pretzel Dogs	Make homemade oven-baked Mac & Cheese! We will also make fresh dough and wrap some pigs in a blanket!	Monday 5/20/2024	1:30 pm - 3:30 pm
		Monday 5/20/2024	4:30 pm - 6:30 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	1:00 pm - 3:00 pm
		Wednesday 5/22/2024	4:30 pm - 6:30 pm
		Thursday 5/23/2024	11:00 am - 1:00 pm
		Friday 5/24/2024	10:00 am - 12:00 pm
Cupcake Baking Class - Blue Velvet	Bake a blue velvet cupcakes from scratch - make homemade buttercream and cream cheese frosting	Wednesday 5/29/2024	1:00 pm - 3:00 pm
		Wednesday 5/29/2024	4:30 pm - 6:30 pm
		Thursday 5/30/2024	11:00 am - 1:00 pm
		Friday 5/31/2024	10:00 am - 12:00 pm
		Saturday 6/1/2024	11:00 am - 1:00 pm
Broccoli Cheddar and Egg Frittata & Waffles	Learn how to make a yummy breakfast! Create a Frittata using fresh eggs, broccoli, and cheese, along with some nice fluffy Waffles.	Monday 6/3/2024	1:30 pm - 3:30 pm
		Monday 6/3/2024	4:30 pm - 6:30 pm
Colorful Cake Pops	Learn how to assemble and decorate cake pops with super fun flavors and colors	Wednesday 6/5/2024	1:00 pm - 3:00 pm
		Wednesday 6/5/2024	4:30 pm - 6:30 pm
		Thursday 6/6/2024	11:00 am - 1:00 pm
		Friday 6/7/2024	10:00 am - 12:00 pm
		Saturday 6/8/2024	11:00 am - 1:00 pm
Crunchy Asian Chicken Salad and Vegetable Fried Rice	Learn how to make a crunchy Asian chicken salad using fresh romaine lettuce, Asian sauce, and grilled chicken!	Monday 6/10/2024	1:30 pm - 3:30 pm
		Monday 6/10/2024	4:30 pm - 6:30 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	1:00 pm - 3:00 pm
		Wednesday 6/12/2024	4:30 pm - 6:30 pm
		Thursday 6/13/2024	11:00 am - 1:00 pm
		Friday 6/14/2024	10:00 am - 12:00 pm
		Saturday 6/15/2024	11:00 am - 1:00 pm
Pizza Burger & Oven-Fried Parmesan French Fries	We will make a homemade Pizza Burger and fresh-cut parmesan French Fries	Monday 6/17/2024	1:30 pm - 3:30 pm
		Monday 6/17/2024	4:30 pm - 6:30 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	1:00 pm - 3:00 pm
		Wednesday 6/19/2024	4:30 pm - 6:30 pm
		Thursday 6/20/2024	11:00 am - 1:00 pm
		Friday 6/21/2024	10:00 am - 12:00 pm
		Saturday 6/22/2024	11:00 am - 1:00 pm
Classic Beef Tacos & Veggie Cheese Quesadillas	We will demonstrate how to make flour tortillas! Create and enjoy soft-shell beef tacos, veggie quesadillas, and learn how to make homemade salsa.	Monday 6/24/2024	1:30 pm - 3:30 pm
		Monday 6/24/2024	4:30 pm - 6:30 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	1:00 pm - 3:00 pm
		Wednesday 6/26/2024	4:30 pm - 6:30 pm
		Thursday 6/27/2024	11:00 am - 1:00 pm
		Friday 6/28/2024	10:00 am - 12:00 pm
		Saturday 6/29/2024	11:00 am - 1:00 pm
Chicken Wings and Biscuits	Make homemade chicken wings with spice rubs and Buttermilk Biscuits.	Monday 7/8/2024	1:30 pm - 3:30 pm
		Monday 7/8/2024	4:30 pm - 6:30 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	1:00 pm - 3:00 pm
		Wednesday 7/10/2024	4:30 pm - 6:30 pm
		Thursday 7/11/2024	11:00 am - 1:00 pm
		Friday 7/12/2024	10:00 am - 12:00 pm
		Saturday 7/13/2024	11:00 am - 1:00 pm
Pizza Pinwheels and Garden Salad	Make pizza pinwheels from scratch and create a yummy garden salad using fresh vegetables.	Monday 7/15/2024	1:30 pm - 3:30 pm
		Monday 7/15/2024	4:30 pm - 6:30 pm
Nacho Cheese Pretzel Pizza and Snickerdoodles	Create a pretzel pizza with a Mexican-inspired theme, with classic homemade snickerdoodles for dessert!	Wednesday 7/17/2024	1:00 pm - 3:00 pm
		Wednesday 7/17/2024	4:30 pm - 6:30 pm
		Thursday 7/18/2024	11:00 am - 1:00 pm
		Friday 7/19/2024	10:00 am - 12:00 pm
		Saturday 7/20/2024	11:00 am - 1:00 pm
Chicken Shish Kebabs, Watermelon Salad, and Seasoned Corn on the Cob	Learn to cook shish kebabs on a George Foreman grill, then make fresh watermelon salad, along with corn on the cob seasoned with garlic and herbs!	Monday 7/22/2024	1:30 pm - 3:30 pm
		Monday 7/22/2024	4:30 pm - 6:30 pm
Shark-Inspired Cupcake Decorating	Celebrate Shark Week by decorating a sharky cupcake!	Wednesday 7/24/2024	1:00 pm - 3:00 pm
		Wednesday 7/24/2024	4:30 pm - 6:30 pm
		Thursday 7/25/2024	11:00 am - 1:00 pm
		Friday 7/26/2024	10:00 am - 12:00 pm
		Saturday 7/27/2024	11:00 am - 1:00 pm
Turkey Sliders on a Homemade Pretzel Bun	We'll make yummy turkey patties and put them on a pretzel bun made from scratch!	Monday 7/29/2024	1:00 pm - 3:00 pm
		Monday 7/29/2024	4:30 pm - 6:30 pm
Cinnamon Roll and Chocolate Focaccia Bread	Make two delicious dessert breads with fresh ingredients!	Wednesday 7/31/2024	1:00 pm - 3:00 pm
		Wednesday 7/31/2024	4:30 pm - 6:30 pm
		Thursday 8/1/2024	11:00 am - 1:00 pm
		Friday 8/2/2024	10:00 am - 12:00 pm
		Saturday 8/3/2024	11:00 am - 1:00 pm

Coming Up in August



- Fruit Kebabs and Cream Cheese Fluff Dips
- Sweet and Savory Zucchini
- Carrot Cake Sandwich Cookies & Banana Chocolate Chip Muffins
- Lemon Blueberry and Chocolate Chip Donuts

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