

# BAKING COACH® Workshops

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

**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
Springtime Garden Pull-Apart Cupcake Decorating	Create a pull-apart Cupcake that looks like a garden - We will then create different flowers and leaves on top of the cupcakes with buttercream and fondant	Saturday 4/27/24	1:00 pm - 3:00 pm
Homemade Chicken Parm Stromboli & Garlic Knots	We'll make dough from scratch and create some delicious Stromboli with Garlic Knots!	Wednesday 5/1/2024	1:00 pm - 3:00 pm
		Wednesday 5/1/2024	4:30 pm - 6:30 pm
		Thursday 5/2/2024	11:00 am - 1:00 pm
		Friday 5/3/2024	10:00 am - 12:00 pm
		Saturday 5/4/2024	1:00 pm - 3:00 pm
Homemade Chicken Fingers & French Fries	Make Homemade Chicken Fingers and create French Fries using fresh potatoes! We will bake them in the oven and enjoy them with friends.	Monday 5/6/2024	1:30 pm - 3:30 pm

Homemade Butter Sandwich Cookies	Make these decadent butter cookies from scratch, and sandwich them with chocolate and assorted jams. Great gift for Mom!	Wednesday 5/8/24	1:00 pm - 3:00 pm
		Wednesday 5/8/24	4:30 pm - 6:30 pm
		Thursday 5/9/2024	11:00 am - 1:00 pm
		Friday 5/10/2024	10:00 am - 12:00 pm
		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
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
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
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
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
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

## *Coming Up in July*



- **Under The Sea Cake Decorating Workshop**
- **Nacho Cheese Pretzel Pizza & Snickerdoodles**
- **Shark-Inspired Cupcake Decorating**
- **Cinnamon Roll & Chocolate Focaccia Bread**



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

<https://bakingcoach.com/products/supported-skill-workshop>

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**Want to Book a Private Workshop?**  
**Contact us, or visit [bakingcoach.com](https://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**

**Cancellations 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](https://bakingcoach.com) | 631-543-8608**  
**Located in Bellport Outlets | 10 Farber Dr. Ste. 30, Bellport NY 11713**