



## FALL CLASS SCHEDULE

### Classes for Adults/Children

Note: Children under 13 must be accompanied by an adult. Classes are limited to 8 participants. Class fees cover cost of all ingredients and containers to take home your baked goods.

**Saturday-Sunday, October 5/6**                      **Scones and Pie Crust**                      **\$75**  
1-3 pm (2 day class)

Even some experienced bakers are intimidated by pie crust. In this 2-session class, we'll learn first how to make scones, and then, using the same technique, how to make pie crust. Participants will take home their own batch of scones on the first day, and make a batch of pie crust. We'll reassemble on the second day to roll out our pie crust and make an apple pie to take home to bake.

**Saturday-Sunday, October 12/13**                      **Cake Decorating**                      **\$75**  
1-3:30 pm (2 day class)

This class will focus on making and decorating a classic American birthday cake. On day 1, we'll make our cake and frosting. On the second day, we'll learn how to do a crumb coat, second coat, and some simple but impressive decorating techniques.

**Sunday, October 20, 1-3:30 pm                      Pate a Choux/Gougeres                      \$35**

In this class, we'll learn to make pate a choux, the pastry used to make cream puffs and eclairs. I'll demonstrate and provide pastry cream for filling our pastries. We'll use some of our dough to make gougeres, savory cheese puffs. These make wonderful appetizers, and can be frozen, unbaked, to be baked at a later date.

**Saturday, November 2,  
9:30 am-12:30 pm                                      Breakfast Yeast Breads                                      \$60**

In this class we will make **cinnamon cream cheese rolls**, and an **almond ring coffee cake**. We'll learn how to laminate dough, and shape a beautiful coffee cake. Items will go home to bake or can be frozen to bake at a later date (think busy holiday season). A light lunch will be provided.

**Saturday, November 9, 1:30-4:30 pm      Rugelach                                      \$35**

In this class you'll learn how to make the classic Jewish cookie, with a tender cream cheese dough and choice of two fillings: apricot-raisin or raspberry-chocolate chip. Like most cookies, these cookies can be filled, shaped and frozen to be baked off when you need them. I'm not going to lie, this isn't a beginner recipe. But the results are so worth the effort! And I'll show you how to break the process into steps that make it more manageable.

**Saturday, November 16                                      Holiday Cookies                                      \$35  
1-4 pm**

Now is the time to start getting ready for the holidays! I'll show you how to make 3 delicious and festive cookies: **cranberry-orange-pistachio shortbread**, **chocolate-peppermint crinkles**, and **checkerboard cookies**. You'll then get to make a batch to bake for now or to freeze for later.

**Saturday, November 23 1-3:30 pm                      Pumpkin Cheesecake                                      \$35**

Just in time for Thanksgiving! Learn the secret to making a creamy spiced pumpkin cheesecake with a gingerbread cookie crust. This cheesecake will keep until Thanksgiving Day, so there is one thing out of the way. Participants are requested to bring a 9" springform pan.

**Sunday, November 24 1-2:30 pm                      Pie Crust Primer                                      \$25**

Did you know you can make pie crust in advance and freeze it? Make your pie crusts in this class and check another task off of your to-do list for Thanksgiving. Participants will go home with 2 crusts, enough for one double crust pie (or 2 single crust pies).

<b>Sunday, December 1</b>	<b>11-1:30 pm</b>	<b>Holiday Cookie Decorating</b>	<b>\$30</b>
<b>Saturday, December 7</b>	<b>1-3:30 pm</b>	<b>Holiday Cookie Decorating</b>	

Love to decorate cookies but dread all the prep work it entails? Or would you like to learn some simple decorating techniques to make your cookies look impressive? I provide the cookies (at least 1 dozen/ participant) in three different flavors (nutmeg, chocolate and gingerbread) the icings, and lots and lots of sprinkles and decors. Enjoy seasonal music, pumpkin bread and hot chocolate while you decorate.

## Classes for Children

<b>Wednesday, October 9</b>	<b>1-4 pm</b>	<b>Quick Breads</b>	<b>\$35</b>
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Learn to make two of my favorite quick breads—Pumpkin and Banana-Chocolate Chip. Everyone goes home with a loaf of bread.

<b>Saturday, October 27,</b>	<b>1-4 pm</b>	<b>Halloween Cupcakes</b>	<b>\$35</b>
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We'll make cupcakes and frosting, and then decorate them to look like scary monsters, jack-o-lanterns, witches hats, etc.

<b>Friday, November 8</b>	<b>1-3 pm</b>	<b>Apple Turnovers</b>	<b>\$30</b>
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Use puff pastry, apples, and a surprise ingredient to make delicious apple turnovers.

<b>Monday, November 11,</b>	<b>1-3:30 pm</b>	<b>Pumpkin Cupcakes with Maple Cream Cheese Frosting</b>	<b>\$35</b>
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My favorite cupcakes of all time, and the cupcakes that got my son a job offer on the spot at a bake sale when he was in college.

<b>Tuesday, November 12,</b>	<b>1-3 pm</b>	<b>Mini Pecan Tartlets</b>	<b>\$30</b>
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We'll make mini pecan pies in three different flavors—plain, chocolate and cranberry.

*All classes are held in my home (5030 Alta Vista Road). Payment is due at the start of each class. I accept payment in cash (please bring correct change), check, or through Venmo. If a class fills up, in some cases I may be able to add a second session.*

**Register for three or more classes and receive a 10% discount!**