



## SUMMER 2018 Teen Chocolatier Series (Ages 12-16 years)

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Learn about chocolate and how to hand make your personal creations to give as gifts to friends, family, or yourself! Each 1 ½ hour class will focus on specific projects where 1-2 techniques used by a chocolatier will be taught and used to make 2+ specific chocolate treats based on the class. Skills that will be learned and perfected during each class include learning how to:

- Melt milk, dark and white chocolate
- Experiment with coloring white chocolate and creating “special effects”
- Learn how to incorporate flavorings into chocolate (for example, raspberry, peppermint...)
- Learn pastry bag skills to fill molds and decorate finished pieces.
- Use chocolate molds to make chocolate pieces; learn how to paint molds to add color prior to filling.
- Use a dipping fork to dip pretzels and cookies in chocolate and add toppings (such as mini chocolate chips, crushed toffee, sprinkles and more!)
- Design gift packaging for your chocolate creations

***All supplies, ingredients and gift-packaging materials are provided. Please bring a clean washable shirt to wear over your clothes.***

### **Class Pricing**

1 class: \$18.00

2 or more classes: \$16 each

Mother-Daughter Class for 2: \$25.00

### ***Make a 3-D Chocolate House***

Learn how to make the pieces for a 3-D Chocolate House and build it using chocolate on a cake board to take home. In addition, small summer flowers or animals (frogs, butterflies, etc) will be made and used to decorate the house once it is built.

***Call to Register: (717) 697-6950***



During the 1 ½ hour class students will learn how to:

- Melt milk, dark, white and colored chocolate
- Experiment with coloring white chocolate and creating a custom house color
- Learn how to paint and fill using a pastry bag a chocolate mold to add 2 or more colors before filling the mold with milk, dark or white chocolate.
- Learn how to precisely fill chocolate molds to create house pieces including the 4 sides and 2 roof pieces and 2 chimney pieces.
- Learn how to construct the house and decorate it with flowers and critters!

**Wednesday July 18<sup>th</sup>**

**1:30pm – 3pm**

### ***Gourmet Carnival Treats***

Learn how to make 2 popular carnival themed treats: Chocolate candy popcorn and caramel apples. Teens will learn how to create gourmet chocolate covered popcorn using freshly popped natural popcorn, milk chocolate, and assorted inclusions to create a one-of-a kind summer treat; they will package their gourmet treat for take-home sharing.

Next, each teen will make a gourmet caramel apple and will dip it in different chocolates for a fun look. Each apple will then be decorated with handmade chocolate pieces made using a variety of flower & critter molds . During the 1 ½ hour class students will learn how to:

- Melt milk, dark, white and colored chocolate
- Learn the proper method to melt caramel, prepare an apple for dipping, and then dip it in preparation for adding chocolate and candy decorations.
- Experiment with coloring white chocolate to create a colored chocolate
- Learn the techniques we use to dip an apple in 2 different colors of chocolate to create a custom look
- Learn how to decorate tiny mold cavities using a tooth pick and then use as a decoration on their chocolate-caramel apple. They will finish their piece using a pastry bag to add additional color for their work of art!

**Friday July 6<sup>th</sup>**

**1:30pm – 3pm**

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