



Summer 2018 Young Chocolatier Series (Ages 7-11 years)

Learn about chocolate and how to hand make your personal creations to give as gifts to friends, family, or yourself! Each 1 hour class will focus on 1 specific project where 1-2 techniques used by a chocolatier will be taught and used to make 1 or more 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...)
- Use chocolate molds to make chocolate pieces
- 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

Beach and Board Walk Treats 75 Minute (1 ¼ hour)
\$18.00

Can't go to the beach this summer? Come to Brittle Bark and learn how to make some yummy boardwalk treats! We'll be making decadent chocolate covered popcorn with candy toppings, a mini caramel apple dipped in chocolate, chocolate covered gummy fish kabob, and our own version of chocolate covered “French fries”. A fun class with lots of take-home treats that won't last long!!

Friday July 6th 10:30-11:45am.

***Save! Book 2 or more classes and pay \$16.00/class!
Call to Register: (717) 697-6950***

Gourmet Chocolate Smores

75 Minute (1 ¼ hour)

\$18.00

Here's a new twist on a popular favorite! Create a collection of 4 gourmet smores using assorted crackers/cookies and interesting fillings plus marshmallow to create a gourmet "sandwich" with interesting flavors. Make spring-themed molded chocolate pieces for decorations on the finished smores. Learn to dip in milk, dark or white chocolate using a dipping fork, and decorate the finished smores with chocolate pieces and colored chocolate drizzle using a pastry bag to create an artisan sweet treat!

- Learn about different types of chocolate (tempered, compound, baking chips)
- Learn about temperature for chocolate: melting, warming, cooling
- Experiment with coloring white chocolate and creating "special effects" as decoration on a smore
- Dip different shapes and sizes of smores using a dipping fork
- Learn how to hold a pastry bag filled with chocolate and use it to create small chocolate pieces to use as decoration on the top of each smore
- Package all 4 chocolate smores as individual take-home gifts.

Wednesday July 18th 10:30-11:45am

Artisan Chocolate Bars

75 Minute (1 ¼ hour)

\$18.00

Learn how to make an artisan chocolate bar collection in milk, dark, and white chocolate. You will learn how to make 5 different bars using a variety of fun candy bits, decorations, nuts, snacks, and fruit bits along with our "fancy" colored toppings to make them artistic creations.

Wednesday June 27th 10:30-11:45am.

***Save! Book 2 or more classes and pay \$16.00/class!
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