



Fall 2018 Adult Chocolatier Series

Fall experiences in the world of a chocolatier!

Seldom is a Chocolatier limited to chocolate-based sweets. In an ever-changing landscape of ingredients for making amazing confections, today's creations are born with the knowledge and experience of flavor, texture, smell, and the understanding of the processes and techniques used to make confections. Of course at the heart of every chocolatier is an adventurous spirit to try something new!

Fall 2018 classes are enrichment experiences for adults, where they can learn, experiment, try something new, be artistic and creative, and enjoy treats at the end of the class. What could possibly be any better than that!

Do It Yourself (DIY) Classes

Single project classes (DIY) are offered to provide a small group experience in our kitchen to learn different techniques to make a specific seasonal chocolate confection. Artistic ideas are shared and demonstrated and then the fun and hands-on experience begins! These are 45 minute to 1 hour classes scheduled for lunchtime and afternoons, and give you the opportunity to take a 45 minute stroll around downtown Mechanicsburg to grab a bite to eat, visit an art gallery, or shop in some of the new shops that have recently opened. This gives your project time to cool before it is packaged. Enrollment is limited to 4-6 participants in each class, and they are offered during the week and Saturday afternoons.

Chocolatier Classes

The adult Chocolatier classes provide an experience into the world of a Chocolatier, which focuses on many different types of confections and their relationship and "fit" with chocolate. Each class has a theme that defines the key element of flavor in the confections that will be tasted and made into a finished sweet treat. You will learn about different types of chocolate and how to use them when creating a "recipe" for the piece you are making. Flavorful ingredients, inclusions and decorative artwork are used so that each participant can truly create a one-of-kind masterpiece! Using premium milk, dark and white chocolate you will experience the techniques and processes that are used to create your unique masterpieces. Each class provides the opportunity to personally enjoy or share your confection projects with family and friends. Class size is limited to 12 individuals. Register early because classes fill quickly!

Call to Register: (717) 697-6950

Do-It-Yourself (DIY)

Fall Chocolate Collection

Fall leaves are falling from the trees and acorns are being gathered by the squirrels for the winter. Create a collection of artisan fall-themed chocolates including decorated chocolate snack bars, fall chocolate nut bark, and pumpkin crème chocolates. A lovely selection packaged on a small gift tray to enjoy with family and friends during this special time of year!

Class Pricing: \$15.00

Thursday October 18th 1:30-2:30pm

Artisan Holiday Popcorn

Learn how to make flavorful and artistic treats for the holidays using popcorn! We'll be using plain, caramel and savory popcorns combined with CHOCOLATE and other flavorful "add-ins" to create a collection of 3 custom varieties! Break them up into chunks and package in popcorn boxes with bows and Voila! 3 gifts for special people or Saturday night's family night treat. Offered for Thanksgiving and Christmas.

Class Pricing: \$15.00

Thanksgiving

Saturday November 17th 1:30-2:30pm

Christmas

Wednesday December 19th 11am-12pm

Evening Chocolatier Classes

Sea Salt Caramel Creations

If you love caramel this is the class for you! Learn about sea salt and then taste different flavored ones on our "Sea Salt" bar before deciding which ones to use for your caramel creations. We'll have other sweet and savory toppings to also choose from as you you're your 4 caramel projects. Use our popular spirited caramel to make "drunken turtles", and our salted caramel to make caramel and nut cups. Cover a pretzel in vanilla caramel and when ready dip it in chocolate and decorate it using sweet and savory toppings (it will be jumbo!). And of course it wouldn't be a caramel class without sea salt caramels topped with different sea salts. Take home a box of confections to enjoy with friends and family – or not!

Class Pricing: \$18.00

Tuesday September 18th 5:30pm – 7:00pm

Call to Register: (717) 697-6950

Spooktacular Chocolates!

Halloween is around the corner and you need treats for the kids, grandkids and YOU! This is the class where we make all kinds of fun treats with a of Halloween twist:

- Turn a mini caramel chocolate dipped apple into a pumpkin
- Make a spooky Halloween chocolate bar
- Make a mini graveyard scene chocolate bark with a tombstone, skeleton, and assorted chocolate pieces (yes, you make those too!)
- Dip a jumbo marshmallow on a stick and make it look like candy corn....

Lots of fun for all ages!

Class Pricing: \$18.00

Thursday

October 25th

5:30pm – 7:00pm

Call to Register: (717) 697-6950