



## Fall 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

### **Halloween Graveyard**

Get ready for Halloween! Use your imagination to create an artistic chocolate graveyard with Halloween “pieces” made out of chocolate:

- Dip donut holes in white chocolate and make eyeballs!
- Dip pretzel sticks in white chocolate and make a chocolate covered pretzel skeleton
- Mold tombstones in chocolate and decorate in scary ways!
- Create white chocolate cookie ghosts and milk chocolate spiders
- Make pumpkins, black cats, ghosts, and witches in chocolate in Halloween colors

Then build your graveyard scene in chocolate, placing all your fun pieces that you made and other candy pieces to create a spooky 3-D chocolate bark scene.

**Saturday, October 20<sup>th</sup> 10:30am-12pm**

**Register online: [www.brittlebark.com](http://www.brittlebark.com) or call: (717) 697-6950**

## ***Chocolate “Gingerbread” House ( 1 ½ hrs)***

No gingerbread! But plenty of chocolate to use to make the house front and back, sides and roof! There are windows and doors that need colored chocolate, lots of white chocolate and sparkles for snow, and then candy to decorate the house! We'll make holiday themes chocolate pieces for decorating too and what a masterpiece this will be as a table decoration at Christmas!

**Friday November 30<sup>th</sup> 1:00pm – 2:30pm**

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