



Winter 2019 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 ¼ 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

Chocolate Valentine Decorated Heart

A lovely 5” Valentine heart will be made in milk, dark, or white chocolate, and then a collection of small chocolate molded pieces will be created using colored chocolate and candy pieces. Then the masterpiece will be created when each heart is transformed from a plain, solid heart-shaped piece of chocolate into a work of art using techniques for adding color and dimension to the heart. The 3rd layer on the heart adds the assorted chocolate pieces artfully arranged and VOILA! a one-of-a-kind Valentine’s Day treat – enough for sharing!

Saturday, February 9th 10:30am - 11:45am

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

March: Decorated Spring OREO® Cookie Box

In celebration of National OREO Cookie Day on March 6th youth will learn how to use a dipping fork and practice as they cover 6 OREO cookies in milk, dark and/or white chocolate. Next we will make a fun collection of assorted spring shapes of small molded chocolate pieces using colored chocolate and candy bits. Each cookie will then be hand decorated using colored chocolate, small candy pieces, and the small solid chocolate pieces – all extras made go home in a bag! Each one will be a work of art – almost too beautiful to eat! They will be individually packaged for take home and put in a take away box for safe travels.

Saturday, March 2nd 10:30am – 11:45am

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