



SUMMER 2019 Teen Chocolatier Series (Ages 12-16 years)

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

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 then dip it in 2 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

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- 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!

Wednesday July 10th

1:30pm – 3pm

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