



Summer 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

\$18.00

Make a Chocolate Pizza

Learn how to make pizza – CHOCOLATE PIZZA and take it home in a custom designed pizza box by you! We will make the “crust” using milk, dark or white chocolate and then make all the toppings in chocolate using chocolate molds. During the 1 ¼ class students will learn how to:

- Melt milk, dark, white and colored chocolate
- Experiment with coloring white chocolate and creating “special effects”
- Learn how to incorporate flavorings into chocolate (for example, raspberry, peppermint...)
- Learn how to fill chocolate molds (pizza crust, chili peppers, pepperoni, mushrooms, peppers)
- Add candy toppings for “the works” variety of pizza!

Saturday July 13th 1:00pm – 2:15pm

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

Book at www.brittlebark.com (classes) or call to register: (717) 697-6950

Make Chocolate Games and Play!

We'll be making a chocolate bingo card, bingo game pieces, and a tic-tac-toe board & pieces and learning all about molding small chocolate pieces at the same time. Using pastry bags, skewers, and tooth picks, youth will understand how each "tool" works to create just the right amount of chocolate to use to fill a small mold cavity. All chocolate will first get packaged to take home, and then we will play a game of bingo with candy coated pieces! During the 1 1/4 hour class students will learn how to:

- Melt milk, dark, white and colored chocolate
- Learn how to fill small chocolate mold cavities using 3 different methods using different chocolate to create a custom "look".
- Package game boards and game pieces to take home and play & eat!

Wednesday July 10th 10:30am – 11:45am

Under The Sea

Learn how to fill chocolate FISH mold of with different shapes and sizes using different colored chocolates. Youth will experiment using different tools and techniques to create their "fishbowl" of fish. During the 1 ¼ class students will learn how to:

- Melt milk, dark, white and colored chocolate
- Experiment with coloring white chocolate to create a rainbow of colors
- Learn how to use chocolate fish and mermaid molds to create different effects; fill a glass fish bowl with packaged chocolate pieces to take home and share.

Saturday June 29th 1:00pm – 2:15pm