



Fall 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

Halloween 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 fall colors and decorations as well as Halloween candy to decorate the house! We’ll make Halloween chocolate pieces for decorating too and what a masterpiece this will be for the table on Halloween!

Saturday October 19th 1:00pm – 2:30pm

Register online: www.brittlebark.com or call: (717) 697-6950