



Fall 2019 Youth Chocolatier Class (Ages 7-13 years)

Learn about chocolate and how to hand make your personal creations to give as gifts to friends, family, or yourself! Each 75 minute 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

Ghosts and Goblins Treats

Learn how to make gourmet Halloween themed caramel apples and chocolate covered popcorn! We'll start by making a large hand-decorated chocolate caramel apple and then make chocolate pieces and use them to decorate the apple. Ghosts, Bats, pumpkins, etc. will make this one-of-a-kind treat fun to slice and share with the family! Then we'll use freshly popped popcorn and toss it with chocolate and then decorate it with colors of the season using chocolate drizzle, candy bits, and handmade chocolate piece. A work of art, the popcorn will go home on a special “board” for sharing with friends and family.

Saturday October 12th

10:30am – 11:45am