

EveryThing HomeMade



Pastry Shop and Café

68 Olde Lafayette Village

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www.everythinghomemade.com

2012

Adult Class Schedule

(Ages 15 and up)

*Learn baking secrets from our award
winning pastry shop!*

Bring your friends and learn the lost art of baking in our professional kitchen. Find out how simple baking can be and even better, how much fun it can be!

Classes Include:

Hands on instruction and demonstrations, clever conversation, your own freshly baked items to take home, recipes, special EveryThing HomeMade baking secrets and a delightful and informative evening of fun.

Adult classes are held on Friday evenings and are \$65 each (unless otherwise noted). Please don't forget to register in advance and payment must be made at time of registration.

Class size minimum is 4, maximum is 6 and classes start promptly at 6:30. Please bring an apron, tie up your hair and wear rubber soled shoes.

February

February 3rd

Red Velvet Cheesecake & Heart Shaped Linzer Tarts

Just imagine placing these in front of your sweetheart on Valentine's Day! You will learn how to make mini red velvet swirled cheesecakes and raspberry filled sugar coated linzer hearts.



February 10th

Heart Shaped Chocolate Éclairs and Tiramisu

Learn how to make pate choux (éclair shells), chocolate ganache and a light and yummy custard filling to fill your Eclairs and yummy espresso infused tiramisu.

February 17th

1 Dough - 100 Cookies

Did you know that you can make 1 dough to make many different kinds of cookies? All it takes is a little imagination and know how! Have fun

February 24th

Basic Cake Decorating - Buttercream

Learn how to bake, torte, fill and ice a cake properly with your own homemade buttercream. Then we will move onto using a pastry bag and other tools to help your next cake be a showstopper.



March

March 2nd (\$85)

Basic Cake Decorating – Fondant

You will learn how to make buttercream, cover a cake in fondant and decorate it with cut outs and moldings of your own design.

March 9th

Bake Sale Queen

Show everyone your expertise at the next bake sale you go to. Learn how to make Cookie flower pops, cupcake cones and chocolate Chip Blondes.

March 30th
Cupcakes!

Make cupcakes and buttercream and when you decorate your cupcakes, you will learn techniques on filling and piping.



April

April 13th

Baking and Decorating Rolled Sugar Cookies with Royal Icing

Let us show you how to make beautiful decorated sugar cookies from scratch for any occasion.

April 20th

Everyday Muffins

Learn how to make wholesome and delicious muffins from scratch! It's easy! We will make lemon iced blueberry and Chocolate Banana Nut muffins.

April 27th

Pies!

Imagine knowing how to make Chocolate Silk Pie and Creamy Lemonade Pie! Besides learning how to make the pie fillings, in this his class will teach you how to make pie crust, roll it and blind bake it!

