

The Growing Gourmet Culinary Workshops

Holiday Cakes: A Creative Decorating Workshop

(Grades 1st-4th)

Celebrate the holidays with an exciting workshop all about the art of cake decorating. Young bakers will have fun cracking eggs, measuring and stirring up ingredients. Kids will decorate their own cake using basic piping techniques, fondant cut-outs, sprinkles, add-ons and more! The Cake Pop trend will also be explored as we dip and decorate to create festive snowmen cake pops. Our young bakers will bring home their decorated holiday cake and cake pops in a personalized pastry box. All supplies are included. Parents of enrolled students will receive more information, including a release from liability specific to the course, via e-mail before the workshop. Instruction by *The Growing Gourmet* staff.

Note About Nut/Food Allergies: Due to the multi-use nature of the classroom, the cooking environment, recipes and equipment are **NOT** nut-free or allergy-free. Please contact info@growgourmets.com with any questions.

Date: Wednesday, December 5th

Time: 2:00-5:00 PM (drop-off class)

Cost: \$50

Location: Recreation Center

Number of Students: Minimum 12/Maximum 14

About the Instructor:

Culinary programs are taught by Lisa Serrano, Registered Dietitian and Culinary Educator from *The Growing Gourmet*. Chef Lisa encourages kids to go beyond the typical “kid food” and to have fun learning culinary skills that will inspire a lifelong pursuit of healthful eating. For questions or more information, please e-mail info@growgourmets.com.