

Virtual Summer 2020 Baking: Chocolate Cream Pie

The purpose of the class is to provide on-line, "live" help and direct instruction while providing a place for the children to learn together and "see" others.

What to Expect:

- The class will take place for one 3 hour session and instructors will be available during that time.
- You will be advised of a pickup time and place for materials.
- Below is a list of materials you will need for the class as well as what materials will be supplied.

******A parent or responsible person may be needed to help with the oven and/or mixer******

Materials needed:	Materials supplied:	Directions:
<ul style="list-style-type: none">- Measuring cups- Measuring spoons- Mixer- Whisk- Milk- Butter- 6 Eggs- Vanilla- Pie plate / pan- Medium saucepan- Whipped topping or heavy whipping cream (optional)	<ul style="list-style-type: none">-Dry ingredients to make:<ul style="list-style-type: none"><input type="checkbox"/> chocolate filling<input type="checkbox"/> pie crust-Chocolate cream pie recipe	<p>Your child will be responsible for logging into the Zoom meeting at 9:30 and it will run until 12:30.</p> <p>Instructors will be available for step-by-step instruction and questions during this time.</p>

**** If your child has allergies please advise ahead of time so recipes and ingredients can be adjusted accordingly *****

Cost: \$ 55.00 / child (includes materials listed above)

This class will be offered: 7/23/2020 9:30 to 12:30