

Week Two: 11-13 year olds

BAKING

Day 1: Baking Basics

Breakfast: Breakfast Pastries: Learn to make cinnamon rolls from scratch.

Project: Cookie Creations: Decorate sugar cookies with royal icing and sprinkles.

Lunch: Personal Calzone Party: Make individual calzones with various toppings.

Project: Cupcake Decorating: Decorate cupcakes with buttercream frosting and fondant accents.

Day 2: Sweet Treats

Breakfast: Homemade Muffins: Bake blueberry muffins with streusel topping.

Project: Chocolate Dipped Pretzels: Dip pretzels in melted chocolate and decorate with sprinkles.

Lunch: Grilled Cheese Bar: Create customized grilled cheese sandwiches with different cheeses and toppings.

Project: Cake Pops: Form cake balls, dip in melted chocolate, and decorate with edible decorations.

Day 3: Cake Decorating Challenge

Breakfast: Pancake Art: Make pancake batter and create artistic designs using squeeze bottles.

Project: Bread Sculptures: Shape bread dough into creative sculptures.

Lunch: DIY Taco Bar: Assemble tacos with a variety of fillings and toppings.

Project: Cake Decorating Challenge: Decorate two-layer cakes with fondant and piping techniques.