

In the Kitchen



If there is a
recipe for success
in life,
it starts with
picking the right
ingredients!

Traditional Southern Cooking - A Dinner **NEW** *Laurel Severson*

Beginning in the 1690's, food in the U.S. deep south was heavily influenced by early settlers from France, Germany and Spain. Slaves from Senegal, Africa, then Cuban refugees and Cajuns from Nova Scotia, Canada, also contributed to the medley of flavors using local seafood, vegetables, poultry, livestock and, pecans. Create a memorable meal to include: **Crab Dip, traditional Cheese Straws, Gumbo, Jambalaya, Red Beans and Rice, Buttermilk Biscuits Cheese Grits, Pecan Praline Candy** and traditional **Bread Pudding with Bourbon Sauce**. *Plan to give instructor \$15 for consumables and supplies.*

#51189A

Tue Apr 9

6-9 pm

Sr. High, #C320

\$29-1 ses

Fondant Covered Cakes Ages 12+ *Diana Hirte*

Learn how easy it is to cover your cakes with fondant. Cover a cake with fondant and then use fondant decorations to decorate your 8" cake to take home. *Plan to give instructor \$12 for consumables and supplies.*

#51195A

Thu Apr 11

6:30-8:30 pm

Sr. High, #C320

\$29-1 ses

10 Spectacular Cupcake Creations Ages 12+ *Diana Hirte*

Practice creating your own spectacularly decorated cupcakes. Make a pair of high-heel cupcakes, buttercream hydrangeas, sunflowers and more. Learn some basic techniques that work on larger cakes, too. Decorate 10 or more cupcakes in class to take home. *Plan to give instructor \$12 at class for consumables and supplies.*

#51196A

Tue Apr 16

6:30-8:30 pm

Sr. High, #C320

\$29-1 ses

Hastings High School

200 General Sieben Dr - Use Door #22

For evening or weekend classes, please park in the Lower East Lot/Student Parking and enter thru the doors marked #22. Then, check in at receptionist desk just inside the doors.



To register, call
651-480-7670 or go online to
www.HastingsCommunityEd.com

In the Kitchen



HASTINGS HIGH SCHOOL

200 General Sieben Dr - Door #22 Entrance

For evening or weekend classes, please park in the Lower East Lot where signs indicated Student Parking and enter thru the doors marked #22. Then, check in at receptionist desk just inside the doors. (Photo courtesy of Empirehouse, Inc., Glazing Specialist.)

Build an Edible Fruit Bouquet!

Ages 12+

Diana Hirte

Make a beautiful Fruit Bouquet for your next gathering. Cut pineapple and melons into shapes along with grapes and chocolate dipped strawberries and then arrange a beautiful bouquet of edible fruit to take home. *Plan to give instructor \$12 at class for consumables and supplies.*



#51197A

Sat May 11

10 am-12 pm

Sr. High, #C320

\$29-1 ses

Scones for Mother's Day

Ages 12+

Laurel Severson

Traditionally Scottish (but now famous worldwide), scones are a delectable quick bread that comes in assorted shapes – round, triangular or square. Enjoy making a variety of easy recipes highlighting dried fruits such as cherries, cranberries, or blueberries. A delectable assortment of recipes to include: Lemon Cream Scones and the traditional Currant Scone, too. Scones are best served warm from the oven with wonderful lemon curd and traditional Devonshire cream or whipped cream for tea. Make a White Chocolate Spread in class. Or serve them with butter, flavored cream cheese, honey or jam for breakfast. Plus, scones can be frozen and reheated! Plan to take home an assortment. *Plan to give instructor \$11 at class for consumables and supplies.*

#51190A

Thu May 9

6-9 pm

Sr. High, #C320

\$29-1 ses

Cooking with an Instant Pot

Deb Ottman



Save time in the kitchen! Make main courses, vegetables, soups, and desserts in class. Sample recipes and learn about the electric pressure cooker. *****Please let us know when registering if you already own an Instant Pot/electric pressure cooker and can bring it to class. Bring your appetite, containers for leftovers, and your electric pressure cooker.**

If you do not have one, please let Penny know at ppeters2@prescott.k12.wi.us. We will use everyone's to make various dishes. Offered in partnership with Prescott Community Education. **LOCATION: 1010 Dexter St, Prescott, WI 54021.**

DEB OTTMAN has taught for 22 years, 14 of which have been

at River Falls High School. She is married with two children, loves to read, sew, knit, cook & do many crafts.

#51185C

Wed Apr 17

5:30-8:30 pm

Prescott High School, #106

\$35-1 ses

Instant Pot Freezer Meals! **NEW**

Deb Ottman

You love your Instant Pot/electric pressure cooker, *but how can we make it even more simple?* Freezer meals! Make and take home 10 meals. A list of materials will be sent to you once you have signed up and will be available online as well. Please bring freezer storage containers that, once your product is thawed a little, you can slide it into the inner liner of your Instant Pot. Offered in partnership with Prescott Community Education. **LOCATION: 1010 Dexter St, Prescott, WI 54021.**

#51134B

Thu Apr 18

5:30-8:30 pm

Prescott High School, #106

\$35-1 ses

In the Kitchen

Dinosaur Cookie Bouquet!

Adults & Child 6-12 Years

Diana Hirte

Come work as a team to make a Dinosaur-themed cookie bouquet. Each group will decorate 10 cookies and arrange them in to a bouquet to take home. *Plan to give instructor \$12 at class for consumables and supplies.*

#51100A

☀ Wed Jul 31

10 am-12 pm

Tilden Com Ctr, #117

\$35/pair-1 ses



Unicorn Cake Decorating

Ages 14+ - Adults

Diana Hirte

It's all *magical*. Students decorate a two-layer 6" cake into a unicorn – then get to take it home! *Plan to give instructor \$12 at class for supplies.*

#51101A

☀ Mon Jun 17

9:30-11:30 am

Tilden Com Ctr, #117

\$29-1 ses

Spectacular Cupcake Creations Ages 14+ - Adults **Diana Hirte**

Practice creating your own spectacular decorated cupcakes. Make a pair of high-heel cupcakes, buttercream hydrangeas, sunflowers and more. Learn some basic techniques that work on larger cakes too. Decorate 10 cupcakes in class to take home. *Plan to give instructor \$12 at class for consumables and supplies.*

#51102A

☀ Thu Jul 18

6:30-8:30 pm

Tilden Com Ctr, #117

\$29-1 ses

Fun with Fondant

Ages 14+ - Adults

Diana Hirte

Come have fun experiencing the beauty of fondant decorations. Each participant will take home an 8" cake that they will frost with buttercream and decorate with fondant flowers and cut outs. *Plan to give instructor \$12 at class for consumables and supplies.*

#51103A

☀ Wed Aug 14

10 am-12 pm

Tilden Com Ctr, #117

\$29-1 ses



Russian Cake Decorating Tips

Ages 14+ - Adults

Diana Hirte

Try an easier way to create flowers by using Russian cake decorating tips. Each student will take home 12 decorated cupcakes using this new technique. *Plan to give instructor \$12 at class for all consumables and*

supplies used in class. There is an optional additional set of tips available from instructor for just \$10 at class.

#51104A

☀ Thu Aug 15

6:30-8:30 pm

Tilden Com Ctr, #117

\$29-1 ses