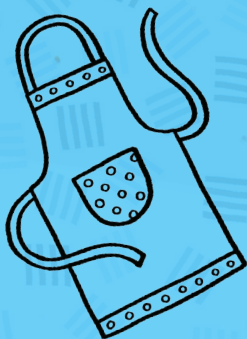
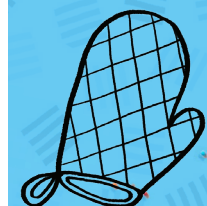
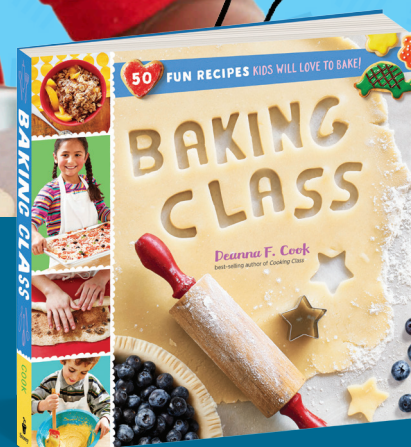


BAKING CLASS



Workshop guide for booksellers,
librarians, teachers, youth group leaders,
camp counselors, and parents.

 Storey Publishing
storey.com



\$18.95
ISBN 978-1-61212-855-9

Baking Class

WORKSHOP GUIDE OVERVIEW

It's easy to grab a store-bought sweet, but home-baked treats offer a whole world of delicious possibilities, especially when kids make their own. ***Baking Class***, a delightful baking companion to the best-selling ***Cooking Class***, features 50 easy-to-follow recipes for kids ages 6 to 12. Using the book and this workshop guide, you can help kids experience the wonder of creating their own gourmet goodies.

WHO Up to 10 children per class, ages 6-12

WHEN Plan for a 1- to 2-hour class.

COST Approximately \$50 for ingredients per lesson plan

- Optional: Host a ticketed event to cover ingredient/supply costs. Consider a bundle to include a copy of the book.

HOW Use the recipes, instructions, and promotional materials included in this activity kit to plan your own Baking Class. Materials include:

- **Workshop Leader's Planning Tips**
- **Promotional Materials** including event invitations, event flyer, event graphics for online dissemination (see website to download), and event sign-up sheet
- **3 Recipe Lesson Plans** for class leaders. Lessons include: Toast Toppers, Cookie Decorating Party, and Carrot Applesauce Bites
- **3 Take-Home Recipe Cards** for kids
- **Junior Baker Certificate** for class participants
- **Ideas for Additional Activities** and additional book information

WHY Learning the important life skills of cooking and baking not only teaches kids how to follow directions, but it also positively impacts the way they interact with food and builds self-esteem. Learning as part of a group fosters communication and peer connections. Imagine the joy and pride a child will feel serving up homemade treats to share with family and friends!

Questions about this guide? Contact Storey Publishing's publicity department: publicity@storey.com | 413-346-2147

To order the book: Contact your Workman sales representative, or order direct from Storey Publishing at sales@storey.com | 1-800-827-8653. Available September 2017 wherever books are sold.

Workshop Leader's **PLANNING TIPS**

It only takes a little planning to prepare for a *Baking Class Kids'* Workshop.
Simply follow the guidelines below.

STRUCTURE YOUR CLASS around one or more of these kid-friendly recipes. See individual lesson plans for ingredient and supply lists as well as estimated time requirements.

Recipe Lesson 1: Toast Toppers*

Recipe Lesson 2: Cookie Decorating Party*

Recipe Lesson 3: Carrot Applesauce Bites

*No oven necessary!

Note: The included recipe lesson plans are written for class sizes up to 10 kids, ages 6 to 12 years. Adjust ingredients and supplies if you'll be hosting more children.

PLAN YOUR EVENT

4 or more weeks before the class:

- **Read the recipes** and choose which one(s) you want to teach in your class, depending on your time and workshop space.
- **Find a location** for your baking class. Ideally, you'll need a space with tables where the kids can prepare food and a sink for washing hands and cleaning up. If the location doesn't have an oven, teach the two no-bake recipe lessons.
- **Fill out the flyer** and individual invitations with the date, time, and location. Post the flyer and a copy of the book where parents and kids will see them, and encourage RSVPs using the enclosed sign-up sheet. Distribute invitations for kids to bring home as a reminder.
- **Spread the word** through social media and email. Create your own graphics or download ours from <http://storey.com/baking-class-workshop-guide/>.

Up to 1 week before the class:

- Shop for ingredients (see shopping list for each recipe).
- Shop for disposable tablecloths, paper plates, paper towels, and gallon-size resealable bags.
- Gather cooking tools (see equipment list for recipe).
- Test the recipe(s) at home before the class.
- Print out one recipe card for each child (two cards per sheet; cut in half).

Day of the class:

- Complete prep work listed in each recipe plan before the kids arrive.
- Cover tables with disposable tablecloths and have paper towels on hand.
- Set out cooking tools.

Let the fun begin!

- Ask the kids to tie back long hair and wash hands when they arrive.
- Hand out a recipe card to each child.
- Read the recipe aloud to the kids from start to finish.
- Coach the kids through each step. Encourage them to do all the steps on their own, but help if they need a hand.

End of the class:

- Have the kids help with the cleanup.
- Fill out a *Baking Class* Junior Baker Certificate for each participant.
- Send the kids home with their certificates, recipe cards, and samples of their snacks on paper plates sealed into recloseable gallon-size bags.

After your event:

- Post pictures from your event to your social media channels! Tag @StoreyPub on Twitter and Instagram or Storey Publishing on Facebook.

BONUS CLASS THEMES

Was your Kids' Baking Class a success? Turn it into an event series with the help of *Cooking Class* and *Baking Class* books! Here are additional workshop ideas.

Breakfast by Me

EGG MICE

from COOKING CLASS (PAGE 29)

BREAKFAST SUNDAES

from COOKING CLASS (PAGE 26)

FANCY FRENCH BREAKFAST TREATS

from BAKING CLASS (PAGE 36)

Fun with Fruits & Veggies

PUMPKIN PATCH MUFFINS

from BAKING CLASS (PAGE 30)

VEGGIE WORLD

from COOKING CLASS (PAGE 84)

FARMERS' MARKET FRUIT TARTS

from BAKING CLASS (PAGE 106)

Make Your Own Lunch

LUNCH ON A STICK

from COOKING CLASS (PAGE 48)

CRISPY CHEESE SQUARES

from BAKING CLASS (PAGE 48)

SNICKER DOODLES

from BAKING CLASS (PAGE 92)

Bread Baking

EASY-PEASY BREAD DOUGH

from BAKING CLASS (PAGE 66)

SIMPLE SANDWICH LOAF

from BAKING CLASS (PAGE 68)

SWEET CINNAMON ROLLS

from BAKING CLASS (PAGE 72)

BREAD ART

from BAKING CLASS (PAGE 74)

My First Dinner

GARLIC BREAD STICKS

from BAKING CLASS (PAGE 64)

BOW TIE PASTA WITH TOMATOES, BASIL, AND MOZZARELLA

from COOKING CLASS (PAGE 102)

GREEK SALAD

from COOKING CLASS (PAGE 88)

LOTS OF LEMON SQUARES

from BAKING CLASS (PAGE 100)



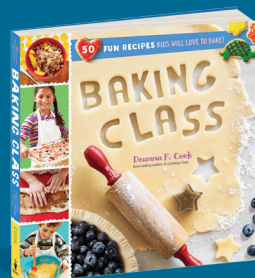
Cooking Class

Paper with concealed wire-o and bound-in cards and stickers;

\$18.95

ISBN 978-1-61212-400-1

The kids are taking over the kitchen! Deanna F. Cook presents more than 50 recipes designed for the cooking abilities and tastes of children ages 6 to 12. Basic cooking techniques are explained in kid-friendly language, and recipes include favorites like applesauce, French toast, popcorn chicken, pizza, and more.



Baking Class

Paper with concealed wire-o, 4 sticker sheets, and 5 perforated cardstock sheets;

\$18.95

ISBN 978-1-61212-855-9

Lively step-by-step photos teach bakers-in-training ages 6 to 12 how to knead dough, make biscuits, decorate cookies, and produce a perfect pie, along with essential skills like following directions and accurately measuring ingredients. Kids will learn to make both sweet and savory treats; 50 recipes include favorites like Bursting with Blueberry Muffins, Zombie Zucchini Bread, and Peachy Keen Crumble.