

Kids in the Kitchen Summer 2022



www.flourpot-llc.com

Sign your kiddo up to participate in one or more of the classes listed below. Tuesday afternoons, Wednesday lunchtime, or Wednesday afternoons. Visit the “Kids in the Kitchen” tab on our website to register for individual classes. Upon registration you will be sent a liability release form and more information.

COST: \$40 per class Parents need not be present during the class but are welcome to volunteer to chaperone.

Email: event@flourpot-llc.com **Phone:** (920) 493-8818 **In Person:** 307 Reid St. De Pere, WI

JUNE Tuesday Classes

2:00 p.m. – 3:30 p.m.

- 6/7- Banana Muffins or Bread w/Cream Cheese Frosting
- 6/14 - Sweet and Salty Snacks
- 6/21 - French Macaron Cookies
- 6/28 - Key Lime Pie w/ graham cracker crust

JUNE Wednesday Classes

2:00 p.m. – 3:30 p.m.

- 6/8 - Cake Decorating w/ Buttercream Frosting
- 6/15 - Pudding Parfaits w/ Chocolate Mousse
- 6/22 - Cookie Mania: Mason Jar Cookies and More
- 6/29 - Pretzel Bites: Sweet and Savory

JULY Tuesday Classes

2:00 p.m. – 3:30 p.m.

- 7/5 – Mini Cheesecakes w/ fruit topping
- 7/12 – Kneecap Fried Donuts
- 7/19 - Mini Chocolate Cake w/Decorating tips
- 7/26 – Strawberry Shortcake

JULY Wednesday Classes

2:00 p.m. – 3:30 p.m.

- 7/6 – Cinnamon/Raisin Bagels
- 7/13 – Carrot Cake with Cream Cheese Frosting
- 7/20 - Lattice topped mini cherry pie
- 7/27 – Raspberry Muffins



AUGUST Tuesday Classes

2:00 p.m. – 3:30 p.m.

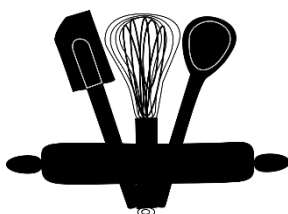
- 8/2 – Fruit Pizza
- 8/9 – Mini Belgian Pie
- 8/16 – Cream Puffs and Eclairs
- 8/23 – Apple Hand Pies

AUGUST Wednesday Classes

2:00 p.m. – 3:30 p.m.

- 8/3 – Cherry Strudel
- 8/10 – Kolache
- 8/17 – Peach Cobbler
- 8/24 – Pumpkin Bread

Baking



Fun!



See Page 2 for the Wednesday Sessions.

KIDS WHO COOK...Eat!

A lunchtime solution for youth ages 8-14.

Younger kids work alongside our adult instructors while older youth can indulge their culinary curiosity under our guidance.



Cooking

Wednesdays at 11:00 a.m. – 12:30 p.m. (\$40 per class)

Beginning June 13, every Wednesday at 11 am during the summer months students will learn different aspects of cooking at the Flour Pot Kitchen Classroom. The class will conclude with dining on the food they've made.

Each week we have a different recipe to share and new techniques for participants to learn. Register for classes individually as you can pick and choose which weeks your child can attend.

- June 15** **Salad in a Jar!** Learn about healthy options from quinoa to ancient kamut! Each child who takes this class will learn how to prepare and procure all of their own salad fixins'. This class will empower your child to be helpful when completing your weekly kitchen meal prepping as a family unit! Parents or grandparents are encouraged to join in.
- June 22** **Kids Charcuterie!** Learning how to create kid-friendly Charcuterie Boards.
- June 29** **A little bit of Italy!** Try the cuisine of Italy. We will learn about grapes, olives, oils, and crusty Italian breads. Learn about making Antipasto Salads! Yum!
- July 6** **Pudgy PIES!!** Pizza, Rueben, and Philly Cheese steaks grilled over an open pit of coal. Kids will learn camping cooking skills with pudgy pie makers!
- July 13** **Pizza Subs** French bread loaves cut open-faced and topped with local Renard's cheese, pepperoni, Italian sausage and all the veggies you could ask for!
- July 20** **Sloppy Joes & Pasta Salad** Classic kid favorite we had to include.
- July 27** **Quesadillas and Breakfast pizzas!** Homemade, both with chicken and vegetarian. Egg option will be taught as well for breakfast.
- August 3** **Veggie Cream Cheese Pizza!** Crescent roll crust, a cream cheese filling and topped with fresh garden veggies!
- August 10** **Mac n' Cheese and Fun with Hot Dogs** Enough said.
- August 17** **Pasta from Scratch** Kids will roll their own fettuccine noodles and learn to make alfredo and red sauce to go with their pasta. Garlic bread included!
- August 24** **School Lunch Snacks** Wraps and kabobs!

Pre-registration is required. Registration links to pay with credit card are available on our website or you can register and pay in person with cash or check to save the processing fees that Eventbrite charges. Upon registration you will be sent a Release of Liability form to fill out and return the first class your child attends.

We look forward to working with your children this summer!