



**...bring baking home
Fall 2011**

CUPCAKES WITH JAMI CURL

Saturday, October 15 from 1-3 p.m. ages 10-adult, \$50

Join St. Cupcake owner Jami Curl in a demo and hands-on exploration into how to make St. Cupcake's deepest, darkest chocolate cupcakes with fudge icing. Then use a pastry bag to make marshmallow "ghosts" for decoration and go home with the cupcakes you decorate in class.

PARISIAN MACARONS

Sunday, October 16 from 1-3 p.m., \$35

Nothing says *special* like a beautiful, soft, pastel macaron! Andrea Nichols demonstrates how to whip those whites to perfection, flavor and color your cookies, and fill them with the most delicious fillings. She will demonstrate basic macarons and a variety of tasty fillings.

DECORATE A CAKE

Thursday, October 20 from 3:30-5 p.m., \$50

Sweet Perennials owner Andrea Nichols guides participants through the techniques of rolling, cutting and shaping the fondant paste into basic and fun Halloween theme decorations. Then participants decorate their own buttercream-frosted cake to take home and enjoy.

FRESH PASTA & MUSHROOMS WITH JEFF EMERSON

Sunday, October 23 from 4-7 p.m., \$75

Learn to make your own basic homemade egg pasta and mezzaluna ravioli, plus a delicious mushroom ragout that takes advantage of the best mushrooms of the fall season with Italian chef Jeff Emerson. All equipment is provided for your evening of pasta-making. You will enjoy a light pasta supper with salad, dessert and beverages, and take home your own batch of homemade pasta for later dining.

DAY OF THE DEAD SUGAR SKULLS

Thursday, October 27, from 3:30-5 p.m. ages 7 and, \$45

Learn to make and decorate molded sugar skulls then practice decorating your own spectacularly colorful sugar skulls to take home and add to the seasonal décor. In the Mexican tradition these skulls are made to remember and celebrate friends and family members who have passed on to the next world. This is a great activity for both adults and children!

SCONES

Saturday, November 5 from 1-2 p.m., \$35

Julie Richardson demonstrates the hows and whats of the sacred Baker&Spice cranberry oat almond scones and other variations of this timeless tea-time treat. Recipes, samples and beverages included.

BASIC BREADS WITH MATT KAPPLER

Sunday, November 6 from Noon-3 p.m., \$75

Explore the world of basic whole wheat breads with Baker&Spice chief bread baker Matt Kappler. Students will learn about the poolish, fermentation, mixing, rising and baking of whole wheat bread, plus the optional and delicious addition of soaked whole grains. Each participant will take home their own loaf of freshly baked whole wheat bread plus the dough they make in class.

MAKE A PIE WITH JULIE RICHARDSON

Saturday, November 12 from 2-4:30 p.m., \$75

Learn how to make the perfect pie for your holiday meal. Julie will guide students through making the flakiest all-butter pie pastry, and then provide tips for rolling, filling and baking a delicious and beautiful pie. Each participant gets to take home their own pie pastry plus the unbaked apple pie they make in class. Julie also provides instruction for freezing pie pastry and apple pie for baking on Thanksgiving Day.

THE PERFECT BUNDT

Sunday, November 13th from 1-2:30 p.m., \$35

Celebrate National Bundt Cake Day (November 14 this year) learning how to make the perfect Bundt cake. Julie Richardson demonstrates three of her favorite recipes. Participants will have ample time to sample the cakes and peruse our selection of Bundt pans. You may use your 10% class discount to pick out the perfect one.

COOKIE DECORATING WITH ANJA

Tuesday, November 15, 3:30-4:30 p.m. ages 8-12, \$35

Anja Spence teaches basic pastry bag skills and techniques with royal icing, then participants practice on their own Tom Turkey and Stars shortbread cookies to take home.

GNOCCHI WITH JEFF EMERSON

Sunday, November 20th from 4-7 p.m. \$75

Guest chef Jeff Emerson returns to the SweetWares kitchen to lead a class in making gnocchi—those tender, delicious potato dumplings so popular in northern Italian kitchens. Participants will make their own gnocchi and seasonally appropriate sauces, then enjoy a supper of gnocchi, salad, Baker&Spice dessert and beverages. Each will go home with their own batch of freshly made gnocchi.

CRUMB CAKE

Saturday, December 3 from 1-2 p.m. \$35

It's been called the crummiest, yummiest crumb cake in town. Join Julie Richardson as she reveals what makes the crumb cake from Baker&Spice so delicious! Recipes, samples and beverages included.

COOKIES FOR THE HOLIDAYS

Sunday, December 11 from 1-2:30 p.m. \$45

Want to streamline your holiday baking? Anja Spence, demonstrates luscious bar cookie recipes plus a recipe that can be used for three different cookies. Anja has worked as a pastry chef at Genoa Restaurant and Papa Haydn.

Advance paid registration is required for all SweetWares classes. Early registration is suggested as many classes fill quickly. Class size is limited to 8 participants for hands-on, 10 participants for demonstration.

Full refunds are available for cancellations made 48 hours prior to class;

Sorry no refunds for cancellations under 48 hours or no-shows.

To register for SweetWares classes:

Drop into the store during regular business hours or phone 503-546-3737.

Thanks! We hope to bake with you soon!

Please note: Ending times for classes are approximations only.

SweetWares

6306 SW Capitol Hwy

Portland, OR 97239

503.546.3737

Sweetwares.com