



# SPLURGE BAKERY CAMP

## SPLURGE ESPAÑOL

with Ann Rider, former Spanish Language Teacher at Glenwood Elementary School

What do you get when you mix Spanish words and music, stir in some Latin culture, and add some great treats that you make in our "cocina?" Splurge Español! Your child in K-2 will have a blast with songs, stories and games in Spanish to learn vocabulary and practice listening skills in a relaxed, fun environment. Each day we'll feature a treat to make and take (or eat right here in the bakery). ¡Adelante!

### Children entering Kindergarten – 2nd grade

3–4pm, Monday–Thursday July 25, 26, 27 & 28 —OR— August 15, 16, 17 & 18

4 classes per session: \$120. Includes: Food, games, music

## FOOD SCIENCE EXPERIMENTS

with Ann Rider

Volcanoes, Quicksand, Egg Drop Inertia - just a few science experiments you will be participating in at Splurge Bakery's Food Science class! We will be conducting real experiments with food, and then applying the same principles to food recipes! The Scientific Method was never so tasty! Class size limited to 15 students.

### Children entering 3rd grade – 5th grade

1–2pm, Monday–Thursday August 15, 16, 17 & 18

4 classes: \$140.00. Includes: Experiment, food

## TEENS: BAKING BASICS


with Diana Albanese, Professional Teacher, Recipe Developer

**Cookies** Basic Cookie Recipes: intro to basic cookie dough and confectioner's sugar icing  
Chocolate Sprinkle Cookies with White Chocolate Icing  
Sugar Cookies, writing names with royal icing and sprinkles/sparkles  
Double Chocolate Cookies  
Black and White Cookies

**Cupcakes** Steps to making perfect cupcakes, whipping up frostings, practicing piping  
Yellow Cupcakes with Assorted Colored Frostings and Decorations  
Chocolate Cupcakes with Assorted Frostings and Decorations  
Devil's Food Cupcakes with Chocolate Frosting and Curls

[www.splurgebakery.com](http://www.splurgebakery.com) • (973) 379-0740

105 Main Street • Millburn, NJ



**Cakes** Steps to making the Perfect Cake, spreading fillings, cake writing and simple piping decorations  
Vanilla Cake with Chocolate Frosting  
Yellow Layer Cake with Vanilla Frosting  
Chocolate Cake  
Layered Cake with Strawberries and Whipped Cream

**Teens entering 6th grade and up**

*11am–2pm (3 hours), Monday, Tuesday and Wednesday July 18th–20th*

Bring a bag lunch – last day you will rollout Splurge Bakery Pizza for lunch

3 classes: \$195.00. Participation Class.

**TEENS: ADVANCED BAKING** with Diana Albanese, Professional Teacher, Recipe Developer

**Cookies Advanced**

Checkerboard Cookies  
Mint Cookies with Chocolate Ganache  
Chocolate Sandwiches with White Chocolate  
Linzer Tarts

**Cupcakes Advanced**

Chocolate Cupcakes filled with Marshmallow Cream  
Snicker Doodle Cupcakes/7 minute frosting  
Lemon Meringue Cupcakes  
Red Velvet Cupcakes with Cream Cheese Frosting

**Cake Baking Advanced, Assembling and Decorating**

Chocolate Layer Cake Decorated with Chocolate Borders  
White Layer Cake with Decorated with Colored Dots  
Lemon Layer Cake Decorated with multi colored Flowers and Leaves,  
Basket Weave on Sides

**Teens entering 6th grade and up**

*11am–2pm (3 hours), Monday, Tuesday and Wednesday July 25th–27th*

Bring a bag lunch – last day you will rollout Splurge Bakery Pizza for lunch

3 classes: \$195.00. Participation Class.

**CUPCAKE DECORATING**

Dorothy Beckwith, Graduate of The Culinary Institute of America, Splurge Bakery Staff Baker and Decorator

Learn to make a Formula One race car with 19 cupcakes and other candy

**Teens entering 6th grade and up**

*11:00 am – 12:30 pm; Friday, July 22; Friday, August 12; Wednesday, August 10*

\$50.00 (may sign-up in teams of two people).

Includes Splurge pizza lunch for one person, additional lunch \$5.00.



## TEEN FONDANT CLASS

with Dorothy Beckwith, Splurge Bakery

Under the guidance of Splurge Bakery's own staff decorator, have fun learning how to cover a three layer cake with fondant and create beautiful designs with a variety of tools and accessories.

### Teens entering 6th grade and up

*10:30am-12:30pm (2 hrs), Thursday, July 14 or July 28; Tuesday, August 2 or 9*  
\$55.00. Add a Splurge pizza lunch for \$5.00 (class will end at 1 pm)

## CAKE POP CLASS

with Dorothy Beckwith, Splurge Bakery

Learn how to make the latest craze – cake pops in the shape of tiny cupcakes! Each class includes your very own Cupcake pop mold, which you will bring home, along with a cake pop stand. Learn how these pops are made and try different decorating techniques.

### 7 years old and up (several tables for different age groups)

*3:30–5pm (1½ hrs), Sunday, July 24 or Thursday, July 21, August 4 or August 11*  
\$35.00 – includes cake pop mold and stand which you will bring home.

### Special class for Mom/Dad and Child

*10:30am–12pm, Sunday, July 17*

\$40.00. Includes one cake pop mold and one stand which you will bring home.  
Additional child \$10.00

## CUSTOMIZE YOUR OWN CLASS

**If you have a group of 5 or more children or teens who would like to learn something specific, give us a call and we can customize a class around your availability.**