



Baking – Advanced

Course Schedule

Week (s)	Topic (s)
Week 1	<ul style="list-style-type: none">• Introduction to class and becoming familiar with the kitchen. Kicking off class with making puff pastry using fruit filling to make pastry
Week 2	<ul style="list-style-type: none">• Making glazed doughnuts with glaze and glazed doughnut holes
Week 3	<ul style="list-style-type: none">• Making eclairs with a custard filling. Valentine’s Day style pink, white and chocolate icing with a few decors
Week 4	<ul style="list-style-type: none">• Making jelly filled doughnuts
Week 5	<ul style="list-style-type: none">• Making French Macaroons with a buttercream filing. Issuing certificates.

Note: Bring the following to class:

- 2 Wilton or similar brand filling tip (#230)
Icing tips and piping bags
- Gel paste food coloring (primary colors)
- Pen and notepad
- (2 of each) 8’ or 10’ box and board. (Can be purchased at Hobby Lobby in the cake decorating aisle)
- OPTIONAL – Apron

Subject to Change