

## **The Aubergine Chef Baking and Pastry Class**

Manassas Park Community Center

99 Adams Street, Manassas Park, VA 20111

### **Class Agenda**

January 18 – February 8, 2012

Wednesdays, 7pm – 9pm

January 18

#### **Royal Icing Cookies** (Time: 60-90 minutes)

Students will learn...

- How to make short dough
- How to mix, roll out, and cut out cookies
- How to make royal icing
- How to pipe with piping tips and a piping bag
- Various cookie decorating techniques
- How to identify when cookies are properly baked
- What carrying over cooking is

Recipes:

1-2-3 Short Dough

Royal Icing

\*Chef will demo how to make devil's food chocolate cake

Homework: Before the next class, students should review notes on how to make devil's food chocolate cake prior to class on the 25th

January 25

#### **Cinnamon Rolls and Sticky Buns** (Time: 45 minutes)

Students will learn...

- How to make quick sweet dough (non-yeast) from scratch
- How to mix, roll out, cut, form, and seal dough
- How to make simple syrup as an alternative to high fructose corn syrup
- How to identify when sweet dough is properly baked

Recipes:

Sweet dough for cinnamon rolls and sticky buns

Cinnamon Filling

Cream cheese frosting

Sticky Bun Goop (Pecan Smear)

Simple Syrup

#### **Devil's Food Chocolate Cake** (Time: 45 minutes)

Students will learn...

- How to separate an egg
- How to make an egg white meringue
- How to mix and fold batter

- How to identify when cake is properly baked

Recipes:

Devil's Food Chocolate Cake

\*Cake will be frozen for the class on February 8<sup>th</sup>

Homework: Before class is over students should discuss with their teammate(s) what flavor biscotti they would like to make and bring that herb/spice/flavoring to class on February 1<sup>st</sup>

February 1

**Biscotti** (Time: 60-90 minutes)

Students will learn...

- How to make biscotti from scratch
- How to dip cookies (coating chocolate and ganache)
- How to working with coating chocolate
- How to make a simple chocolate showpiece
- What is ganache and how to make ganache

Recipes:

Biscotti

Ganache – Leftover ganache can be refrigerated for class on the 8<sup>th</sup> for cake filling

\*Chef will demo how to make Chocolate Swiss Buttercream for February 8<sup>th</sup> class

Homework: Students should also review their notes on how to make Chocolate Swiss Buttercream prior to class on the 8<sup>th</sup>

February 8

**Basics of Cake Decorating** (Time: 90 minutes)

Students will learn...

- How to make chocolate swiss buttercream
- How to cut/trim cake layers
- How to fill cake layers
- How to use a turn table
- How to properly ice a cake
- How to pipe a shell border (823-825 star tips)
- How to pipe rosettes (823-825 star tips)
- How to use a cake comb
- How to decorate a cake

Recipes:

Chocolate Swiss Buttercream