

XMAS BAKE

workshop



7th December

Parent & Child - \$780 2pm - 4pm
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flour

Learn. Create. Be inspired.

- Junior bakers ages 5 – 11
- Taught by international school primary teacher (B.Ed., B.Sc., CELTYL) and cake designer.
- Bake and decorate: cupcakes, cookies, cake pops, muffins, tarts, pies and savoury treats.
- Learn basic baking techniques: mix, sift, whisk, fold, roll, cut, shape, pipe and develop finer motor coordination.
- Have fun and be creative while putting math and science to practical use in baking: counting, estimating, measuring, weighing and exploring materials.
- Baking lessons are 1.5 hours with tools, aprons and hats provided.
- Build teamwork and confidence when following recipe instructions.
- Share baked creations with family and try all recipes at home.



Contact: Ms. Hong

flourhk@hotmail.com

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Baking Class





KJS Baking Classes - Term 2

16th January – 3rd April 2020

Fun themed baking classes for students (ages 5-11) on **Thursday** or **Friday** after-school (3:00pm - 4:30pm). Lessons include hands-on baking and decorating instructions, take home delicious desserts / savouries with recipes. Instructed by qualified primary teacher / cake designer.

For inquiries or to enroll, please contact Ms. Hong at flourhk@hotmail.com.
More information at www.facebook.com/flourhk



Mice Cookies



Red Velvet Cheesecake
Brownies



French Toast Pockets



Baked Chicken
Meatballs



Chocolate Filled
Banana Muffins



Blueberry Hand Pies



Marble Cupcakes



Pizza Puffs



Bunny Cookies

