

# March Culinary Creations

Experience the joy of cooking through these creative culinary classes. Learn some simple cooking terms and basic techniques, while creating tasty delights revolving around exciting and imaginative themes.

## **"Cinn-ful Cinnamon Rolls"      Grades 2-8**

**Monday, March 5 or Thursday, March 8**

Do you love the smell of butter, cinnamon, and sugar permeating the room from your fresh baked sweet rolls, warm and gooey, right out of the oven? Learn how to mix, knead, roll and shape dough and bring home a pan of cinnamon rolls ready for baking!

Fee: \$20

**Time 3:45-5:30**



## **"St. Patty's Day"**

**Grades 2-8**

**Time 3:45-5:30**

**Wednesday, March 14<sup>th</sup> or Thursday, March 15<sup>th</sup>**



Shamrocks will be turning up everywhere in this St. Patty's Day class. Come and prepare O'Connor's Restaurant original Irish Bread Pudding recipe along with a Butterscotch Sauce. Your guests will be asking for more!!

This recipe will require the student to bring along a 9" X13 " glass or metal pan and a 2 -cup container for the butterscotch sauce. This recipe will be sent home uncooked, along with baking instructions. Fee: \$25.00

## **" Let the Sun Shine"**

**Grades 1-8**

**Time: 3:45-5:30**

**Wednesday, March 21 or Thursday, March 22**



When will spring be here? The days are getting longer and the temperature should be getting warmer. It's time to think spring!! "Let the Sun Shine" These tasty treats are sure to put a smile on anyone's face. Register for one or both classes. Fee: \$20.00

## **"Easter Treats"**

**Grades 1-8**

**Time: 3:45- 5:30**

**Tuesday, March 27<sup>th</sup> or Wednesday, March 28<sup>th</sup>**

Lets go hoppin' down the bunny trail and make some Funny Bunnies Cupcakes. Perfect in time for the holiday! Fee \$20.00



## **"Lemon Tart"**

**Grades 2-8**

**Time: 3:45-5:30**

**Monday, March 19<sup>th</sup> or Thursday, March 29<sup>th</sup>**



Join us and learn how to prepare a decadent tart made up of a rich lemon filling with a golden golden-brown shortbread crust. This is a perfect spring dessert! Fee: \$20

***Instructor:***

Jean Brunell, a former Family Consumer Science/Health teacher of Shrewsbury High School and current Elementary Summer Enrichment Coordinator. My passion lies in nurturing young budding gourmets to enjoy the art of cooking, make healthy food choices and gain an appreciation of the pleasures that cooking brings. Each session is limited to 8 students. Smaller classes will provide students with a more hands-on learning experience. Registration is on a first come first serve basis. Please click the link to register: <https://goo.gl/forms/9r8xiPusJzZ0Jwrw1>

Feel free to email me at [jbrunell@shrewsbury.k12.ma.us](mailto:jbrunell@shrewsbury.k12.ma.us) with any additional questions. **Checks should be made payable to the Shrewsbury Public Schools. A check will be collected on the day of the class.**

**Cancellation of a class will require a payment if the seat cannot be filled. All classes are held at SHS in room B107. Transportation is the responsibility if the parent/guardian.**