



Activity Center, Inc.

P.O. Box 302 Spring House, PA 19477  
www.mypalooza.org

## INTERNATIONAL HOLIDAY BAKING

### Cookies and Pastries

You will learn how to prepare EASY festive treats to share with your friends. Enjoy and learn baking techniques as you practice time management. You will work on skills including proper use of the oven and tools, explore the different decorating techniques, practice kitchen and tool cleaning, and build on basic methods like measuring and mixing ingredients. Accuracy, sanitation, and safety will be stressed in this class. Once the baking and clean up are complete, you will sit at the table to sample your treats and enjoy some social time. A recipe binder of adapted recipes will be compiled for you to use at home, independently or with support. At the end of this workshop, you will leave with samples to take home.

### BRING YOUR OWN COOKIE TIN!

#### *International Holiday Baking*

Cut Out Sugar Cookies, Iced Fruit Bars  
Torah Cannoli, Rugelach  
Gingerbreads with Royal Icing

\* This is not a nut-free or a gluten-free class.

\* If you need modified recipes, you must provide your own facilitator to ensure safe food handling and consumption.

Class Capacity: 15 student chefs

Your instructor is Chef Mark Tarlecki. Palooza provides 1 facilitator for each *pair* of chefs.

Saturday, December 3, 2016

1:00 – 4:00 pm

Kitchen, North Montco Technical Career Center  
1265 Sumneytown Pk., Lansdale, PA 19446

Sanitation Requirement: All participants MUST wear a clean cap and apron. You may wear your own or purchase from Palooza. *Wear-A-Palooza* is available!

Registration: Completed 2016 Membership Application and Activity Registration form and fee due by November 26, 2016

Fees: \$28.00 Class Fee + \$12.00 Material Fee

- Returning Student: \$40.00
- New Student: \$51.00, includes \$11.00 one-time binder fee
- Check or money order payable to: Palooza Activity Center, Inc.

TO LEARN MORE CONTACT: Jackie Mullock, Program Director, [jmullock.palooza@gmail.com](mailto:jmullock.palooza@gmail.com)

*Building Community and Fostering Friendships among Exceptional Young Adults and Beyond*