



Look What's Cooking at Owens...

INTRO TO FLOODED COOKIES

Have fun learning the techniques professionals use to make their sugar cookies look so amazing in a relaxed atmosphere. Each student will learn how to make the various consistencies of royal icing; the do's and don'ts of tinting and flavoring the icing, and multiple flooded techniques. Each student will have at least eight cookies to practice on and take home, please bring your own container to take your cookies home and an apron.

53030 Sat 6/23 9 a.m. - 12 p.m. Perrysburg \$59

INTERMEDIATE FLOODED COOKIES

If you are taking the flooded cookie class you may as well sign up for the intermediate class too, most students do! In this class students build on the techniques learned in the intro class. Basic techniques are expanded into more complex and intricate designs in three technique stations. Each station has a particular set of tools and ingredients and students are free to spend as much time at any station as they like, within class time limits. Please bring an apron and a container to take your cookies home.

53031 Sat 6/30 9 a.m. - 12 p.m. Perrysburg \$69

NEW! SECRETS TO MAKING PERFECT MACARONS

In this baking class, Chef Elizabeth will unveil the secrets to creating perfect macarons. Elizabeth has learned from some of the best chefs, including Dominique Ansel, inventor of the Cronut Pastry in NYC. Chef Elizabeth has years of experience crafting all sorts of macarons, and she will teach baking tips and trade secrets that will help you understand the art of macaron making. You'll leave with your own macarons to savor, and some new talents that will surely impress family and friends!

53075 Thu 5/10 6 - 9 p.m. Perrysburg \$69

NEW! GLUTEN-FREE BAKESHOP: COOKIES THAT WILL MAKE YOU WONDER HOW THEY'RE GLUTEN-FREE!

Join Chef Elizabeth for a delicious batch of gluten-free cookies and recipes, including favorites such as Sea Salt Chocolate Chip Cookies, Flourless Peanut Butter Cookies, Snickerdoodles, and more! You'll leave the kitchen with a collection of new recipes, the knowledge to recreate them at home, and a delicious assortment of these creations to enjoy! Whether you are gluten-free yourself, or looking to impress those who are, join us for a class where you will leave with great tips and tricks on how to reinvent some of your favorite recipes with new and interesting ingredients!

53076 Thu 6/7 6 - 9 p.m. Perrysburg \$69

NEW! GLUTEN-FREE BAKESHOP: SIMPLE CAKES

If you or someone you know has been dreaming of fresh-baked, gluten-free cake that doesn't sacrifice flavor or texture, we've got good news. Thanks to these great recipes and techniques, you can enjoy delicious cake favorites such as Birthday Cake, Angel Food Cake, Fudgy Chocolate Cupcakes, and more! Learn key elements to ingredient selection and baking techniques, walk away with a few great staple recipes to add to your gluten-free recipe collection, and share the day's bake amongst your fellow bakers.

53077 Thu 6/14 6 - 9 p.m. Perrysburg \$69

All culinary classes are held at Owens' state-of-the-art Culinary Arts Center located on the Toledo-area Campus in Perrysburg Township. Please bring an apron with you and wear closed-toe shoes with a rubber sole to class.



OWENS
COMMUNITY COLLEGE

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