



### **Girls Scouts Snack + Simple Meals Badge Workshops**

Schoolhouse has offered fun, hands-on cooking programs for Scout Troops since 2012! We love working with troop leaders to design a cooking experience that meets your troop's needs. Schoolhouse can come to your group or your troop can come to one of our 3 locations.

#### **We offer fun baking and cooking classes that teach kids:**

- how to measure ingredients (wet and dry)
- how to use different tools properly and safely (graters, peeler, knives and more!)
- how to read recipes
- how to use critical thinking skills in the kitchen (seasoning, using substitutions)
- basic kitchen cleanliness
- where ingredients come from
- sustainability (composting and using what we have to reduce food waste)
- cultural ties to food and celebrations

## **Suggested classes for Snack Badge:**



### **DONUT CLASS:**

Our Donut Class is so much fun and is a really great baking 101 for kids. They each mix their own batter, using measurements and fractions. They then spoon the batter into donut mold pans and while they bake we make glazes. Kids then decorate their donuts with glazes and sprinkles. Each child takes home their own cute box of 6 donuts.

### **SOFT PRETZEL CLASS:**

Learning how to make a yeasted dough for the best soft pretzels is so much fun. Kids will learn to mix and measure and work with yeasted dough to create classic soft pretzels for an amazing snack. Each child makes 2-3 pretzels to enjoy and share with their families.

### **APPLE HAND PIES:**

Kids will love making a homemade pie crust to roll out and fill with freshly peeled and sliced apples. They'll have the opportunity to learn how to use several kitchen tools to create their own delicious hand pies.

## **Suggested classes for Simple Meals Badge:**

### **MINISTRONE SOUP:**

Young chefs love learning how to use a variety of kitchen tools in this class. They'll peel, chop and grate their way through a pile of fresh veggies to make a delicious soup with pasta and beans.



### **VEGGIE FRIED RICE:**

In this class, young chefs will learn how to make their own stir fry sauce balancing flavors and learn to work with a variety of kitchen tools to create a delicious fried rice. They'll learn important lessons about using what you have on hand to reduce food waste.

### **CALZONES:**

Kids will learn how to make yeasted pizza dough and then will roll it out to create their own delicious calzones with their choices of fillings. In this class, they'll learn how to mix, measure, roll out dough and season their calzone filling.

---

**Each program is \$350 includes up to 10 kids and is approximately 90 mins long. Each additional child is \$35 and we can host a maximum of 18 per group (contact us for larger groups!). We love when a few troop leaders stay and help! You can have 15 mins or so if you need to run a short meeting with your troop, too.**

**Everything is nut free and we can accommodate most allergies- just let us know! Contact Cheryl Knecht @ [cheryl@iloveschoolhouse.com](mailto:cheryl@iloveschoolhouse.com) to schedule your event.**