



# AMIE ACADEMIE

## 2017 Classes

[view schedule](#)

### POLICIES

All classes include materials (some cake classes offer additional kits for purchase) and the finished treats from class. Classes are held at the bakery unless noted and are usually two hours. Space is limited so early registration is the best way to secure a place in class.

Classes are final sale and must be paid in full at the time of booking. A minimum of 4 students is required to run any class. If a class is cancelled due to lack of enrollment you may request a refund or credit toward another comparable class at a later date. Unfortunately, we are unable to issue a refund if you must cancel. Only if we are able to fill your seat, we will issue a refund.

Interested in a great team building activity or private lesson? Ask us about scheduling a date.

When registering for class, please inform your server if a person in your party has a food allergy.

### CAKE CAMP

This JULY and AUGUST we are holding Cake Camp at the Osterville Village Library. Classes fill up quickly so sign up early.

### Cake 101

Do you have an aspiring baker in your family? Cake Camp is the perfect two-day course where aspiring bakers can learn how to make scratch cakes and buttercream, tort, fill, crumb coat, and finish them with various borders and flowers. Ages 7 and up. Sessions run from 8:30-12 each day. Check our [online schedule](#) for dates.

Tuition: \$175. Cake kits to take home are available for an additional \$25

### Sculpted and Themed Cakes

Learn how to be your own ace of cakes and make fun shapes our of cake. Check our [online schedule](#) for themes.

Tuition: \$135

### Homemade Bagels

If you think you need to buy bagels, think again. Not only are they fast and easy to make, but also they taste great—and it's a fun family activity. We make them the old fashioned way by boiling and baking them. You'll also make a complementary cream-cheese spread. Tuition: \$50

### Apple Desserts

Nothing is more comforting than the aroma of apples baking in the oven. You'll learn how to make a variety of show-stopping desserts with one simple apple filling. Tuition: \$50

### Easy Entertaining with Puff Pastry

Impress your guests at your next gathering with beautiful hors d'oeuvres and desserts made with puff pastry. This dough is so versatile that you can create a varitey of gorgeous sweet and savory items with ease. Tuition: \$75

### Cupcake Decorating

Learn how to make creatively decorated cupcakes. Decorations are based on various themes: Flowers, Valentine's Day, Animals, Mother's Day, Nautical, Father's Day, Patriotic, Halloween, Thanksgiving, Christmas. Check our [online schedule](#) for themes. Tuition: \$50

### Cookie Decorating

Learn how to decorate a dozen cookies using royal icing to create various designs such as: Flowers, Valentine's Day, Animals, Mother's Day, Nautical, Father's Day, Patriotic, Halloween, Thanksgiving, Christmas. Tuition: \$50

### Homemade Pretzels

You don't need to travel to the streets of NYC to have great pretzels at home. These are even better. We'll also make a dip to complement your pretzels.

Tuition: \$50

## **Homemade Pizza**

You probably won't want to order delivery again after learning how to make your own pizza at home. It's healthier, economical, and tastes amazing.

Tuition: \$65

## **Homemade Soups**

Store-bought soups usually contain high levels of sodium and additives. Making it home is not only healthier, but also easy and inexpensive. Learn how to make three easy soup bases—tomato, broth, and cream—so you can customize to make an infinite number of soups. Tuition: \$65

## **Quiche Lovers**

Quiche is so versatile. You can get very creative with flavor combinations. We'll make three varieties (vegetarian, Lorraine, and ham and cheese). You'll learn how to make the savory crust and the techniques we use to hasten shrinkage in the tart pan.

Tuition: \$65

## **HOLIDAY CLASSES**

### **Cookie Swap**

Holiday prep can be stressful, but a cookie swap at AMIE Bakery can make fast work of getting ready. Working in teams, you'll create 4 types of cookies and leave with an assortment ready to grace your table or give as gifts. Tuition: \$65

### **Gingerbread House Decorating**

Come and decorate your own gingerbread house. We've baked them and put them together. You add the bling. Tuition: \$60

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