



AMIE ACADEMIE

2018 Classes

view our schedule and register at amiebakery.com

3 Wianno Avenue, Osterville
508.428.1005

CAKE CAMP

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. Tuition: \$225.

Take-home cake kits that include a bench scraper, offset spatula, two reusable disposable pastry bags, and two popular piping tips are available for an additional \$25

Sculpted and Themed Cakes

Learn how to be your own ace of cakes and make fun shapes out of cake. Tuition: \$250

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 Houses

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

SPECIALTY CLASSES

Kids Night Out

Who is kidding who? We call it Kids Night Out, but it's the perfect chance for adults to take a time out. Drop off your child for an hour of cookie decorating while you venture off to enjoy a cocktail and reconnect. Tuition: \$25

Mommy/Daddy & Me

Looking for a fun activity with your wee ones? Experience some bonding time in the kitchen with your child while you bake and decorate some cookies. Requires one adult per child. Tuition: \$75 per pair

BIRTHDAY PARTIES

AMIE Bakery Birthdays

Host your child's next birthday party at the bakery. Each child gets to decorate and take home up to 9 cupcakes. A tray of cupcakes for the kids to eat during celebration also is included. Parties are scheduled for 1.5 hours and we handle the set up and clean up. Fee: \$35 per child/with pizza and beverage \$45 per child

SPECIAL EVENTS

Chef Demo

Invite Chef Amie to one of your events for a baking demo. Call us for a quote.

Team Building

Working in the kitchen is a great way to bond with your co-workers and facilitate team building. Call us for a quote.

DECORATING TECHNIQUES

Cupcake Decorating

Learn how to make creatively decorated cupcakes. Decorations are based on various themes: Flowers, Valentine's Day, Mother's Day, Nautical, Father's Day, Patriotic, Halloween, Thanksgiving, and Christmas. Tuition: \$55

PupCakes & More

Learn how to make our adorable PupCakes and other animals. 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, and Christmas. Tuition: \$50

Cake Decorating

Learn how to assemble, ice, and decorate a layer cake with Swiss meringue buttercream. Tuition: \$65

Buttercream Flowers

Create a variety of buttercream flowers and leaves to take your cakes and cupcakes to the next level. Tuition: \$50

Faux Cake Centerpieces

Add some pizzazz to accessorize your table while learning some fondant techniques to cover cakes. You'll create one 6-inch round dummy cake. Tuition: \$55

SWEET & SAVORY

Apple Desserts

Nothing is more comforting than the aroma of baked apples. You'll learn how to make a variety of show-stopping desserts with one simple apple filling. Tuition: \$55

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 variety of both gorgeous sweet and savory items with ease. Tuition: \$75

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. You'll make them the old-fashioned way by boiling and baking them. You'll also make a complementary cream cheese spread. Tuition: \$50

Homemade Pretzels

You don't need to travel to the streets of NYC to have great pretzels at home. You'll also make a complementary dip. Tuition: \$50

Pizza at Home

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 unhealthy additives. Making it at home is not only healthier, but also easy and inexpensive. Learn how to make three easy soup bases—tomato, broth, and cream—and customize them to make an infinite number of soups. We give you recipes, but show you why you don't need one. Tuition: \$65

Quiche Lovers

Quiche is so versatile and you can get creative with many flavor combinations. You'll learn to make the savory crust, the techniques we use to hasten shrinkage in the tart pan, and two fillings (vegetarian and meat). Tuition: \$65

DYO Granola

Design Your Own granola is one of our fun, creative classes that will teach you how to make granola at home quickly and easily. We show you the standard formula and you customize your mix-ins. Tuition: \$35.

Wine & Buttercream Roses

Join us for a ladies night out as we sip wine and learn how to color buttercream and pipe roses to grace the top of our cakes and cupcakes. Tuition: \$60

Custom or Private Classes

Everyone can bake. Is there something specific you want to learn or have trouble with in the kitchen? Let us help you. Call us to discuss options and get a quote.

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 typically two hours.

Space is limited so early registration is the best way to secure a place in class.

All classes are considered a 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, are we able to issue a refund.

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