

Kitchen Tidbits

Spice up your meals with these cooking and baking tips from SCC Continuing Education cooking instructors. Join us for these FREE Zoom classes and take your culinary skills to the next level from the comfort of your own home.

Cake Decorating – Just the Basics

Thursday, April 23, 2020 • 6 p.m.

Instructor: Kat Kreikemeier



So you are thinking about decorating a cake or cupcakes, but not too sure where to start. You have come to the right place for some basic cake decorating tips. Discover what you can do with a few decorating tools and a nominal investment in

a handful of items. Kat, our instructor, will show you the items and how they work to meet your beginning decorator goals.

Decorated Sugar Cookies, the Best Kept Secret

Thursday, April 30, 2020 • 6 p.m.

Instructor: Cindy Harper

Learn tricks to turn plain old store-bought cookies into ones that look like they came from the bakery. No one will be any the wiser. Join our instructor, Cindy, for some KITCHEN TIDBITS!



Charcuterie Boards

Thursday, May 7, 2020 • 6 p.m.

Instructor: Rebecca Coatney



Charcuterie Boards have grown in popularity. Today they are staples at many parties, gatherings and have found their way onto the menu of many restaurants. Charcuteries are not only

gorgeous they provide the diner an opportunity to sample a wide variety of flavors and textures. Our instructor, Rebecca, will walk you through the ins and outs of creating a charcuterie board.

The Icing on the Cake

Thursday, May 14, 2020 • 6 p.m.

Instructor: Cindy Harper



Nothing transforms a cake from good to heavenly like a light, creamy frosting. But which one to use? Cindy, our instructor, will talk about different types of frosting, and the best way to use them. Tune into our next KITCHEN TIDBITS.

Instapot — in an Instant!

Thursday, May 21, 2020 • 6 p.m.

Instructor: Cindy Harper



A simple solution to meal prepping...fast and healthy. Take a look at two different models as we talk about the science behind and benefits of insta pot

cooking. Cindy, our instructor, will share recipes with you.

Peppers — Friend or Foe?

Thursday, May 28, 2020 • 6 p.m.

Instructor: Lupe Hickey

Truly international in their appeal, peppers have become integral to cuisines across the world. Mild or in a jar or



can—which should you buy if you are unsure.

The Versatility of Ground Beef

Thursday, June 4, 2020 • 6 p.m.

Instructor: Rebecca Coatney



From Keema Aloo to Ziti Pasta with Meat Sauce, Chef Becky will share some of the many uses for precooked ground beef,

an important staple in any home. She will walk us through the selection, proper cooking, cooling, storage, and use of ground beef.

Angel Food Cake: A Slice of Heaven

Thursday, June 11, 2020 • 6 p.m.

Instructor: Cindy Harper



Let's discuss chiffon cakes and what makes them special. We will review an easy recipe

and the difference between scratch, boxed and store bought cakes.

For more information, contact us at continuing@southeast.edu.