NEW! Sourdough Bread 101

Sourdough is a treasured part of many kitchens. Flour, water and a little bit of patience you will have your very own bubbly, active starter ready to make your incredible sourdough bread. Get tips, tricks and some tasty recipes.

 Keyword: Bread

Oct. 5
LIVE Online, Zoom
M Kreikemeier
6-7 p.m.
LLXX-0474-TCFA
$12

NEW! The Great Mystery Bake Off – Nailed It Edition

Recruit the sous chefs in your family, clear the counters and join us for a bake-off via Zoom. Only amateurs need apply, no professionals here. Your team can consist of your household members or you can compete by yourself.

Each team needs to have two round cake layers baked and cooled by the challenge. These should be made ahead of time. Bonus points if you don’t use a mix, but hey, who’ll know? We’ll give you the challenge at the start of the event and you will use the cake layers to assemble it. We also suggest that you have ingredients for your favorite chocolate frosting on hand.

We are all about friendly competition and laughs. No big money winners here just bragging rights for next year. Our team of judges will be checking in with you throughout the competition, so make sure your laptop/computer/device is set up so they can see how you’re progressing and chat while you work. Space is limited so don’t be left out.

Registration deadline is Oct. 15.

Keyword: Mystery

Oct. 17
LIVE Online, Zoom
S 9-10 a.m.
LLXX-0464-TCFA
$10

NEW! Egg-cellent Eggs!

Did you know there are 100 different ways to make eggs? If you are tired of eating eggs cooked the same way over and over, this class is a must. Learn ten different ways to cook eggs. The best part is you will learn to do this in your own kitchen.

A supply list will be emailed one week prior to class.

Keyword: Eggs

Nov. 4
LIVE Online, Zoom
W Lott
6:30-8:30 p.m.
AREA-4458-TCFA
$29

NEW! Fudgy Fun

A classic favorite, fudge is a simple delicacy that is enjoyed by all ages. Discover the art of making this simple treat in your own kitchen to satisfy your sweet tooth. Marble fudge, flavored fudge, and classic chocolate fudge will be ready to enjoy at the end of class.

Supply list will be emailed two weeks prior to class.

Keyword: Fudgy

Oct. 10
LIVE Online, Zoom
S Lott
9-11 a.m.
AREA-4460-TCFA
$29

Scones

Whether it’s breakfast, brunch or midday snack, scones are always welcome. We will make a variety of scones, both savory and sweet. While the scones are baking, as a class we will make a fruit topping and finish the class with a scone swap.

Supply list will be sent approximately one week prior to class.

Keyword: Scones

Oct. 20
LIVE Online, Zoom
T Harper
6-8:30 p.m.
LLLX-2052-TCFA
$39

Muffins

Muffins are great on their own and as part of a meal. You will have a choice of banana or blueberry muffins to make during the Zoom class however all recipes will be shared. While your muffins are baking, create a cinnamon compound butter to enjoy on your warm muffins. Zoom bake with us from your kitchen!

Supply list will be sent approximately one week prior to class.

Keyword: Muffins

Nov. 3
LIVE Online, Zoom
T Harper
6-8:30 p.m.
LLLX-2052-TCFB
$39

Coffee Cake

Coffee cake is a beloved coffee house favorite. We will create a cinnamon coffee cake with your choice of a crunchy crumble or streusel topping.

Supply list will be sent approximately one week prior to class.

Keyword: Coffee Cake

Nov. 17
LIVE Online, Zoom
T Harper
6-8:30 p.m.
LLLX-2052-TCFC
$39

For more information, contact us at 800-828-0072 or continuinged@southeast.edu

Cancellation/Refund Policy: You must call the Continuing Education office at 402-477-2700 or 800-828-0072 the day before the class begins to receive a 100% refund. If you call the day of the class or after it has started, no refund will be issued. If a class is cancelled or student drops (according to the refund policy), refunds will be issued to the student, unless a third party has been formally billed by SCC Business Office. ADA Reasonable Accommodations: SCC provides services and reasonable accommodations to allow persons with disabilities to participate in educational programs and other College activities. For information on requesting ADA reasonable accommodations, contact the SCC Area Access/Equity/Diversity Office.
Homemade Kolaches
Entice any guest in your home with the sweet smell of home-baked goods. Learn how to make the versatile dough that can be used to make kolaches from a local expert. You will have the opportunity to make several kolaches to take home. Recipes for homemade fillings will be included with the Sweet Roll Dough recipe. Space is limited.

Supply list will be emailed one week prior to class.

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Keyword: Kolaches

Cinnamon Rolls & Crescent Rolls
Don’t you just love the smell of fresh baked cinnamon rolls and flaky crescent rolls? Learn how to make those cinnamon rolls like grandma used to and fill your kitchen with the warm spicy smell. Use the same versatile dough to make delicious crescent rolls and master the art of sweet roll dough.

A supply list will be sent one week prior to class.

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Keyword: Rolls

Instant Pot Cooking Basics
The Instant Pot is the latest hot kitchen appliance. Whether you have one and are scared to use it or you are thinking about buying one, this class is for you. Learn about basic features of the instant pot and how recipes can be converted and adapted. See how easy it can be!

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Keyword: Instant

Air Fryer 101
Did you know that the air fryer is one of the most versatile kitchen appliances? Join us to discover what works well in an air fryer, helpful accessories, cleaning practices and yummy recipes that you can make in your air fryer.

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Keyword: Fryer

For your convenience, we are offering LIVE Online learning opportunities. These classes are delivered live via Zoom. They are not prerecorded videos. This allows you, the student, to participate from the comfort of your home. Look for the LIVE Online logo shown to the left to find these classes. As our learning environment changes, we look forward to offering additional classes live online.

Have an idea for a class that could be offered live online? Please submit your idea at https://bit.ly/tfcconlinecourses.

Keyword: Protection

For more information, contact us at 800-828-0072 or continuinged@southeast.edu

Check out all classes offered at www.southeast.edu/continuing
Find us on Facebook® at www.facebook.com/SCCNebCE
You must have an email account to register online.


2. Search for your class by entering a key word in the title or the course number. Click Submit. (Enter information in only one field for broader results.)
   Key Word Example: Driver
   Course Number Example: TRAN-3398

3. Select the course for which you wish to register. Click Submit.

4. Enter your personal information, certify your identification and click Submit.
   * You must provide your Social Security Number.

5. Optional: Enter your Additional Registration Information and click Submit.

* The College requires a student’s Social Security number as a condition for enrollment online. A student’s Social Security number information constitutes an “educational record” under FERPA.

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**OR REGISTER BY MAIL, FAX OR IN PERSON**

Registration Form - Non-Credit Course

Complete this form with payment information and send via mail to Southeast Community College, Continuing Education, 301 S. 68th St. Place, Lincoln, NE 68510 OR FAX to 402-437-2703

The College requests, but does not require, a student provide their Social Security number during the admissions process. Visit www.southeast.edu/collegecatalog for additional information.

Social Security Number OR SCC Student ID Number Birth Date Name: Last

Residence Mailing Address

City State Zip County

Email Address Cell Phone

I identify as: [ ] Male [ ] Female

[ ] Nebraska Resident [ ] Non-Resident

Ethnicity (select one): [ ] Hispanic or Latino [ ] Not Hispanic or Latino

Race (Select one or more): [ ] White [ ] Asian
[ ] Native Hawaiian/Other Pacific Islander [ ] American Indian/Alaska Native [ ] Black/African-American

COURSE NUMBER TITLE START DATE COST

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SIGNATURE

[ ] Check [ ] Cash [ ] Mastercard [ ] American Express [ ] Discover [ ] Visa [ ] V Code __________

Name as it appears on card: ________________________

Exp.Date ________ CC # ________

Billing agency (INCLUDE LETTER OF AUTHORIZATION ON COMPANY LETTERHEAD)

For the protection of your personal credit card information, do not email this form to SCC. If faxing, only use the fax number listed or verify with SCC before using another SCC fax number.

Would you like a receipt mailed to you?

[ ] Yes [ ] No

SCC Staff Tuition Waiver ( )

TOTAL DUE $ ________________________

FOR OFFICE USE ONLY

ID# ________________________

DE ________________________

Today’s Date ______/_______/______

301 S. 68th St. Place, Lincoln, NE 68510

402-437-2700 • 800-828-0072 • FAX 402-437-2703

www.southeast.edu/continuing