

South Brunswick Parks and Recreation presents Spring Break Camp 4/22 to 4/26! Full day from 9-4



KidzArt Fine Art Studio from 9-12 for grades K-5. At KidzArt Fine Art Studio, you'll make a masterpiece every day as you bring your artistic skills to the next level. Through guided projects, we will show you how to use perspective, color, shading and texture to achieve amazing results in your drawings and paintings. We will explore new and different fine art techniques with curriculum that meets National Standards for Art Education.



Daily drop-ins welcome but please call ahead or register online to reserve a spot. \$150 weekly fee, daily drop-in rate is \$35.



Jr. Chef USA Spring BAKE Camp from 1-4 for grades K-5

Supervised lunch available from 12-1 for morning campers!

GET EARLY BIRD DISCOUNT \$20 OFF TILL MARCH 15

Does your young chef love cakes, pastries, pies, tarts and cookies? Do they like to take out the measuring spoons and get everything just right? Our sweet and savory baking basics week will be perfect for them. Baking is a science where every ingredient has a function and in this camp we're excited to explain why. In the fun filled and fast paced camp, students will learn the basics of baking including proper measuring and mixing techniques, and food science facts that affect their final product. Only 16 spots available, Price: \$150.

Specialty of Jr. Chef USA, Picture recipe sheets will be given at the end of the camp.

What you need?	Picture	Measuring picture A
1/2 cup white sugar		
1 TBSP vanilla bean (Omit if allergy)		
1/2 teaspoon ground nutmeg		
1/2 cup milk		
1/2 teaspoon baking powder		

1/4-1/2 cup all-purpose flour		
1 large egg		
1 teaspoon vanilla extract		
1/4 teaspoon salt		
1/2 CUP COCA COLA		
1/2 cup white sugar		

1 teaspoon ground		
CHOCOLATE GLAZE 1/2 cup powdered sugar 1 TBSP milk 1/2 teaspoon vanilla extract	 	

INSTRUCTIONS

- Preheat oven to 350°F. Lightly oil mini chocolate pan and set aside.
- In a large bowl, whisk 1/4 cup flour, 1/2 cup sugar, 1/2 tsp vanilla and 1/2 tsp salt until combined. Add 1 egg and mix.
- Add in the baking powder, nutmeg powder and the milk and stir until just incorporated. Mix in the vanilla extract and powdered sugar until smooth.
- Using a small spoon, transfer mixture into a parchment lined mini chocolate pan filling 2/3 of the way full. If using the mini chocolate pan fill each with 1/2 cup. Bake in 350°F for 10 minutes. Allow cooling and slightly before glazing in.
- Add the glaze for the top and set aside. Cool the chocolate and sugar completely in a small bowl. Dip each cookie lightly in the melted butter then add the nutmeg and sugar.
- To make chocolate glaze: Add the ingredients together cover low heat on stovetop, until smooth. Allow some time to cool before then add in vanilla, extra sugar. Bake about 1/2 cup glaze.

NOTE: PARENTS SHOULD ADVISE OF ALLERGY, DIETARY CONSTRAINTS OR OTHER ISSUES. WE DO NOT CATER FOR COMPLETELY GLUTEN FREE OR SEVERE ALLERGIES

REGISTRATION INFO

To register, please call (732) 329-4000 x7671 or register online at www.sbtnj.net. Click 'Recreation, then Recreation Programs.