



Family Community Class: Ingredients & Equipment

Saturday, June 20th, 11 AM EST

Class Description: Mix and Match Quick Bread & Homemade Spiced Butter

In this open-levels family class, we will be working together to measure and mix up a sweet and fluffy quick bread to serve at a weekend family brunch, or as a special treat for Dad this Father's Day. In this versatile recipe, we will learn how to make a basic quick bread using different fruits, vegetables and pantry ingredients you have on hand. We will also learn how to make our own butter from scratch to go with our fresh bread, and experiment with different seasonings and flavors to make our butter extra special. Build life skills, teamwork, and culinary chops while having a blast!

Getting Ready for Class:

- We recommend you purchase your ingredients one week before your class begins and start thinking about the equipment you have on hand, or might need.
- Come to class ready to use the items in the Equipment and Ingredient list. Unless a specific prep is noted on the ingredient list, just have items washed and ready to go. Our educators will run through additional prep that is needed as we complete the recipe together. Quantities are given to guide purchasing needs, but please let your student measure in class.
- You will be sent the actual recipe right before class to finish up the bread and make again!

Full Ingredient List

Pantry Ingredients

- Choose 1-2: toasted and chopped seeds and/or chopped dried fruit: pepitas, sunflower seeds, dried cherries, cranberries, raisins, figs, or apricots, pitted and dried dates, rolled oats, chocolate chips, shredded coconut (1 $\frac{3}{4}$ cup)
- All-Purpose Flour
- Sugar (substitute: honey) ($\frac{3}{4}$ cup)
- Baking powder
- Baking soda
- Olive oil (substitute: cooled melted butter, coconut oil)
- Vanilla extract (optional)

Spices

- Salt
- Ground cinnamon
- Ground nutmeg (optional)
- Choose 1 spice for flavored butter: cinnamon, honey, nutmeg, cardamom, zest of one lemon

Fresh Ingredients

- Choose 1 (or 2) fresh fruit or vegetables: pear, apple, banana, carrot, zucchini, pumpkin puree (1 cup)
- Eggs (2)
- Yogurt (½ cup)
- Heavy cream (1 pint)

Equipment List

Check out our list on [Amazon](#) to purchase any of these items!

Equipment needed

- Large mixing bowl (1)
- Small mixing bowl (1)
- Mixing spoon (substitute regular spoon or fork) (2)
- Cutting board (substitute plate)
- Kid-safe knife (see our Amazon list for our recommended “Doggy Knife”) (for chopping fruit or vegetables)
- Measuring spoons (substitute regular spoons or use your fingers)
- Measuring cups (substitute standard-sized coffee mug)
- 9-by-5-inch loaf pan, three 6-by-3-inch mini pans, or muffin tin
- Oven or toaster oven (for caretaker use)
- Can opener (optional if using canned pumpkin or other canned fruit) (for caretaker use)
- Fork (or potato masher)
- Jar with a tight lid
- Kitchen towel
- Microplane, zester or grater (optional, if using lemon zest in butter)