



Sticky Fingers Cooking

Cultivating 'Cool'inary Curiosity in Kids™

THYME to TURNIP the BEET on WHAT KIDS EAT

Truly Tasty + Fabulously Fun + Highly Acclaimed
Spring 2019: K-5th After School Cooking Classes
at Asbury Elementary
Wednesday from 3:15-4:15pm
8 classes: March 13th- May 8th

Scroll Down For A Sneak Peek At Some of **THE AMAZING RECIPES** The Kids Will Be Cooking-Up!



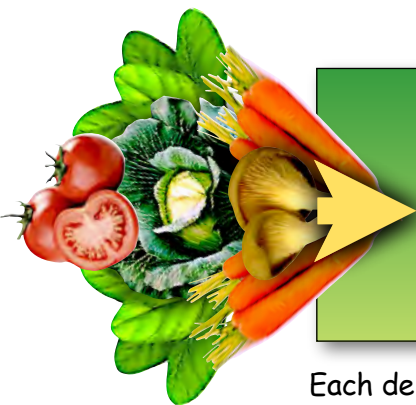
"I can't believe we made this!" --Young Chef Cade

"This is so awesome; I love it!" -Young Chef Haven

	<p>5280 Magazine's EDITOR'S CHOICE TOP OF THE TOWN BEST KID CLASSES IN COLORADO</p> <p>www.stickyfingerscooking.com/about/news-events/</p>	
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When's the last time you had Ethiopian food?

Or yummy Indian, Swedish or Columbian food? Guess what? Your kids can have a blast every week discovering how easy and fun it is to prepare (and love to eat!) tasty, healthy globally-inspired + American Classic Sticky Fingers Cooking recipes! Let your child release their inner chef and love learning to be inspired food explorers!



To Enroll Your Student:
Click on This Active Link
(search Asbury):
<https://stickyfingerscooking.com/school-programs/colorado/>



Each delicious new recipe prepared by your young chef will be accessible online after each class at www.stickyfingerscooking.com
FOR COOKING-UP SOME DELICIOUS FAMILY FUN AT HOME!

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Here is a Sneak Peek of the Some of The AWESOME DELICIOUSNESS The Kids Will Be Cooking-Up in Classes!

Springtime Carrot Cake Doughnut Holes + Cream-Cheesy Drizzle + "Cheesecakey Shakeys"

Toasted Portobello Reuben Sandwiches + Whipped 1,000 Isle Dip + Very Vanilla Shakes

Corny Mac n' Cheese Cups + Crispy Cornbread "Streusel" Crust + Classic Lemonade

New Zealand Sweet Puffy "Pavlova" + Quick Kiwi Compote + Kai Kiwi Coolers

Kitschy Kitchen Sink Pancakes + Fresh Whipped Chocolate Butter + Banana Chocolate Milk

Mighty Mongolian "Tsagaan Buddha" Fried Rice + Cumin Frizzled Onions + Warm Mongolian Milk Tea

Please note that recipes are subject to change – based on our creative whim!
 Classes are always nut-free, and any and all dietary restrictions can and will be accommodated.

