

Pro Bono Bake Fundraiser - Thursday, June 24, 5:30-6:30pm

A note from Krysten, our Hipcooks teacher:

The MBA will email you the Zoom link to participate a day prior to the event. You will need a computer, tablet, or smartphone. (If you have a smartphone, you will need to download the Zoom app.) Hop on the call a few minutes before class and I will let you in from the “Waiting room.”

Have your ingredients ready & set up your kitchen to cook with us. Place your device in your kitchen propped up so that we can see your beautiful face.

We look forward to cooking with you!

Ingredients for the Garden Party cocktail:

- ☐ gin (or vodka if you prefer)
- ☐ 2 lemons
- ☐ a handful of fresh mint, or a 4 mint tea bags
- ☐ 1 cup of sugar
- ☐ a stalk of fennel (with fronds if possible)
- ☐ optional but fun: a few edible flowers like sunflower or black-eyed Susan petals, pea shoots, borage, nasturtium flowers, rose petals — just make sure they are free of pesticides. Not sure what is edible? Show us in class and we'll help you!
- ☐ optional: a splash seltzer water
- ☐ Ice
- ☐ cocktail shaker with muddler and strainer (or a makeshift shaker, like a mason jar with a lid and mesh strainer)

Ingredients for the Tomato Tart:

- ☐ 1 sheet puff pastry, defrosted
- ☐ 1 pound(ish) tomatoes, thinly sliced
- ☐ a handful basil leaves
- ☐ staples: olive oil & salt (Maldon or flaky sea salt a plus!) and pepper
- ☐ baking sheet (lined with parchment if you have it) and oven pre-heated to 375°F
- ☐ a rolling pin and a floured work surface (you can hack a wine bottle for a rolling pin)