



2019

January-June Schedule

Instructor: Julie Cancilla

- * All classes are in the evening from 7pm to 9pm unless otherwise noted.
- * A supply list is provided for the "Basic", "Intermediate" and "Advanced" classes. Students may bring their own supplies or purchase them at a 10 % discount. *
- * Basic, Intermediate and Advanced sessions consist of (4) two hour evening classes.
- * Students complete all 4 classes for each series.
- * Supplies are furnished for all "other" classes. (Not "Basic", "Intermediate" or "Advanced")
- * No refunds on cancelled sessions, unless we cancel the session. If you have to cancel, you may apply the fee to another series or class.
- * All items you make in class are yours to take home.

Basic Cake Decorating Cost: \$40.00 per series, plus supplies *

You will receive instruction on all types of frosting, fillings, and use of necessary tools. Learn to decorate cakes for all occasions. Split, fill, frost, create borders, flowers and practice writing. Discover how creative you can be with frosting and a pastry bag.

- Series 1: January 17, 22, 24, 29
- Series 2: February 20, 27 and March 6, 13
- Series 3: April 23, 25, 30 and May 2
- Series 4: May 16, 23, 30 and June 5
- Series 5: June 4, 6, 11 and 13

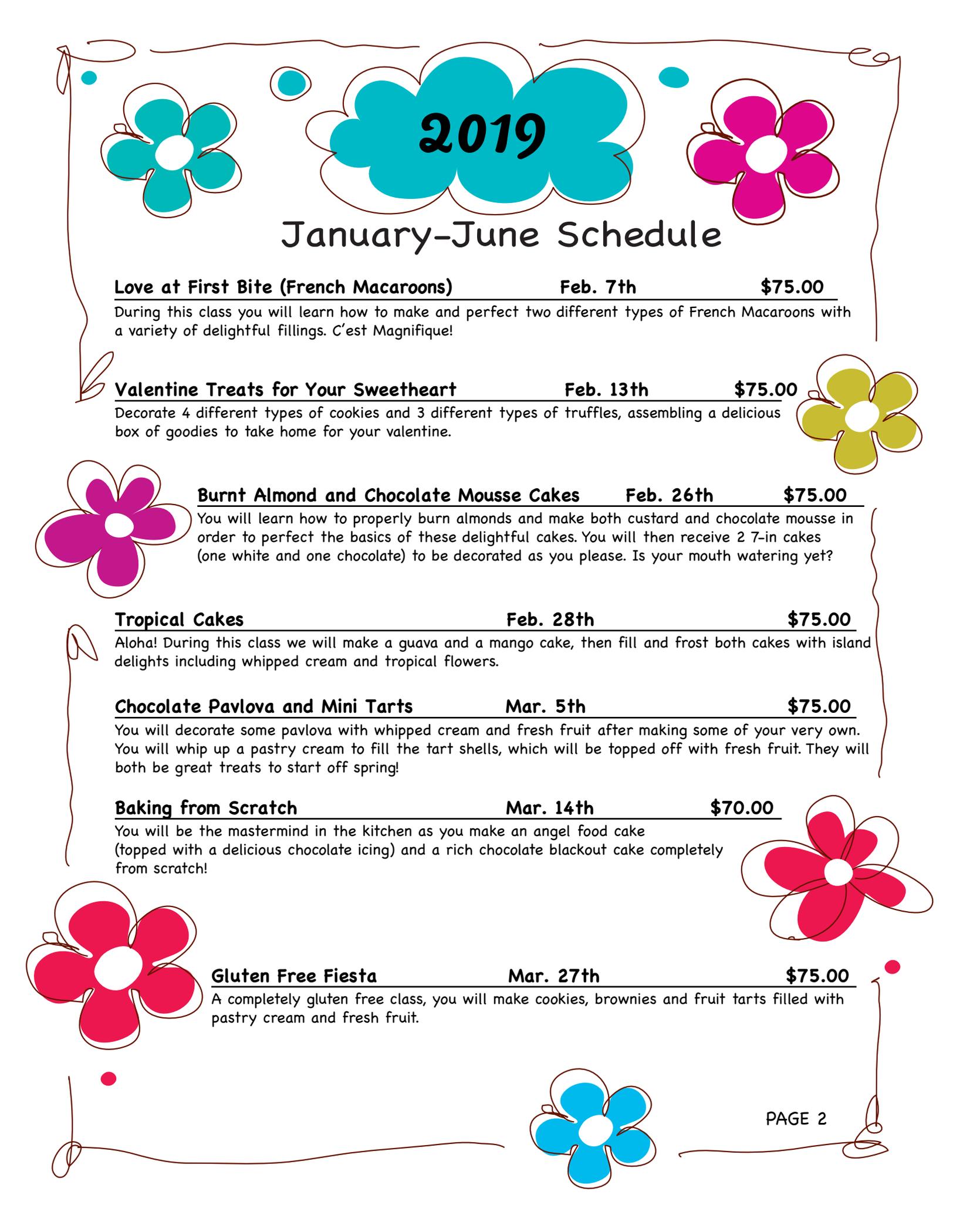
Intermediate Cake Decorating Cost: \$50.00, plus supplies

For the first night, you will observe a decorating demo, learning how to properly cover a cake in fondant, pipe on fondant and decorate with fondant flowers. During second night, you will make fondant flowers (roses, calla lilies, and daisies), fondant ribbons, fondant borders and more! The third night consists of placing flowers and techniques for piping out royal icing. On the final night, you have the chance to bring in a cake and decorate it as you wish!

- Series 1: March 19, 21, 26, 28



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Love at First Bite (French Macaroons)

Feb. 7th

\$75.00

During this class you will learn how to make and perfect two different types of French Macaroons with a variety of delightful fillings. C'est Magnifique!

Valentine Treats for Your Sweetheart

Feb. 13th

\$75.00

Decorate 4 different types of cookies and 3 different types of truffles, assembling a delicious box of goodies to take home for your valentine.

Burnt Almond and Chocolate Mousse Cakes

Feb. 26th

\$75.00

You will learn how to properly burn almonds and make both custard and chocolate mousse in order to perfect the basics of these delightful cakes. You will then receive 2 7-in cakes (one white and one chocolate) to be decorated as you please. Is your mouth watering yet?

Tropical Cakes

Feb. 28th

\$75.00

Aloha! During this class we will make a guava and a mango cake, then fill and frost both cakes with island delights including whipped cream and tropical flowers.

Chocolate Pavlova and Mini Tarts

Mar. 5th

\$75.00

You will decorate some pavlova with whipped cream and fresh fruit after making some of your very own. You will whip up a pastry cream to fill the tart shells, which will be topped off with fresh fruit. They will both be great treats to start off spring!

Baking from Scratch

Mar. 14th

\$70.00

You will be the mastermind in the kitchen as you make an angel food cake (topped with a delicious chocolate icing) and a rich chocolate blackout cake completely from scratch!

Gluten Free Fiesta

Mar. 27th

\$75.00

A completely gluten free class, you will make cookies, brownies and fruit tarts filled with pastry cream and fresh fruit.



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Easter Cookies

Apr. 11th

\$65.00

Cookies will have been baked in an assortment of spring shapes and designs. With three different icings, you will learn how to decorate these festive treats, taking at least 8 beautiful and delicious cookies home to wow your friends and family

Rocky Road**

Apr. 16th

\$75.00

You will be successful in making the BEST homemade marshmallow ever, then will use it to make the BEST rocky road. Learning skills such as hand dipping with real chocolate and molding egg shapes with coating chocolate are feats not to be missed!

This class will take place from 6:30 - 9:00 pm

Basic Fondant Class

Apr. 18th

\$75.00

This class covers the basics of decorating cakes with fondant. You will be given a 7-in white cake, which you will crumb coat then cover with fondant. To decorate your beautiful fondant cake, we will make flowers and other assortments of items. Your friends and family will all be impressed with your newfound cake-decorating skills!

Cookie Bouquets for Mother's Day

May 7th & 8th

\$75.00

Just in time for Mother's Day, this class gives students 6-8 cookies on sticks to outline and fill with royal icing (which will need to dry overnight). The next day, you will finalize the cookies and assemble them in bags or a cute container, ready to be enjoyed or given as a gift!

Tiered Cake Class**

May 29th & 30th

\$135.00

Each student will receive 2 tiers, a 6-inch and 9-inch cake to work on. The first night, you will fill and frost your cake, then cover it with fondant. For the second night, you will assemble and decorate your cake, taking home a beautiful creation to be proud of.

This class will take place from 6:30 - 9 pm