



Peggy Tucker
Certified Master Sugar Artist

HOLIDAY CENTERPIECE- \$195/person

November 17th from 10:00AM to 6:00 PM

Before you know it, the Holidays will be here, so why not join me in class learning how to make a beautiful centerpiece for your table or for the top of a holiday cake. You can easily turn this centerpiece in to one for Fall, Valentine day or spring. From heating to conditioning the Isomalt to pulling, blowing and casting.

In class will also be discussing storing and caring for your sugar pieces as well as humidity, safety, flavoring, coloring and so much more!

**Presented by The Cake Works
Class is 8 hours with all supplies included
Lunch will be provided by The Cake Works**





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DRAGON COOKIE - \$95/person

November 15th from 5:00 to 9:00 PM

Join me in this 3-hour class learning to make them.

In class you'll be working with Isomalt, Edible images, fondant, pedal dust and air brush colors to create your Dragon cookies. Each student will take home three real cookies, two molds and a sheet of eyes.

All supplies are included in the cost, so all you must bring is your smile and be ready to have a great time.

Cost includes the molds!!!





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Just Gotta Love String Work!!!- \$145/person

November 16th from 11:00AM to 5:00 PM

In this 6-hour class you'll be learning basic string work, over piping, oriental and bridge extension work.

Please bring to class 1- 8in cake dummy covered in fondant on a 10 in cake board all so cover with fondant, 1-6 in cake dummy uncovered and a 10 in box. The rest of supplies will be included with this class. Students will be given a 10% discount on supplies for class at The Cake Works.

Presented by The Cake Works
Lunch will be provided by The Cake Works

