



## 2019 SUMMER-FALL CLASS SCHEDULE



### Julie Cancilla

- \* All classes are in the evening from 7 to 9 pm (unless otherwise noted)
- \* A supply list is provided for "Basic", "Intermediate", and "Advanced" session classes
- \* Students may bring their own supplies or purchase them at a 10% discount
- \* Basic, Intermediate and Advanced class sessions consist of four, 2 hour evening classes
- \* Where applicable, students attend all four classes for each session
- \* Supplies are furnished for all other classes ( Not Basic, Intermediate or Advanced )
- \* No refunds on cancelled sessions, unless we cancel the session. If you cancel, you may apply the fee to another session or class.
- \* All items you make in class are yours to take home.



### **Basic Cake Decorating: \$40.00 per session, plus supplies**

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

**Session #1:** July 16, 18, 23 and 25

**Session #2:** August 14, 21, 28 and September 4

**Session #3:** September 17, 19, 24 and 26

**Session #4:** October 8, 10, 15 and 17

\*Special Morning Classes also available for below dates, from 10:30am - 12:30pm!\*

September 17, 19, 24 and 26

October 8, 10, 15 and 17

### **Intermediate Cake Decorating: \$50.00 per session, 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 the 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 learning 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!

**Session #1:** August 1, 6, 8 and 13

**Session #2:** November 5, 7, 12 and 14



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**Fondant Flower Class:** **July 17th** **\$65.00**

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We will be working with gum paste and fondant to make roses, daisies, calla lilies, apple blossoms, and more to beautify your summer cakes!

**Puff Pastry and Pie Class:** **July 24th** **\$70.00**

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In class we will make delicious fruit turnovers, napoleons and a rustic pie. Not only will you increase your expertise throughout the lesson's entirety, but at the end you can take home some goodies to share with your family and friends.

**Baking from Scratch:** **July 30th** **\$70.00**

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

**French Macaroons:** **July 31st** **\$75.00**

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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!



**Basic Fondant Class:** **August 20** **\$80.00**

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This class covers the basics of decorating cakes with fondant. You will be given a 7in 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!

**Tropical Cakes:** **August 27** **\$80.00**

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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.

**Burnt Almond and Oreo Cakes:** **August 29** **\$80.00**

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





## 2019 SUMMER-FALL CLASS SCHEDULE



**Halloween Cookies:** **October 29th** **\$70.00**

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



**Fruit Puff Pastry and Pumpkin Rolls:** **November 13th** **\$70.00**

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Who doesn't love Thanksgiving? In preparation for the festivities, you will each make a delightful fruit puff pastry and a wonderful pumpkin roll. You'll be able to take your creative treats home to give your family a preview of your Thanksgiving desserts.

**Special Teacher Announcement!:** **November 15th, 16th & 17th** **\$TBD**

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Peggy Tucker is coming to The Cake Works!

She is always amazing, and lots of fun! Be sure to save the dates!

**Dinner Rolls\*\*\*:** **November 19th** **\$70.00**

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

Just in time for Thanksgiving Dinner! You will learn to make three different yummy rolls: Orange Rolls, Buttery Fan Rolls, and Soft Dinner Rolls. We will have some honey butter to enjoy the rolls with right out of the oven, and whatever you don't eat you can take home!

**Pie Class\*\*\*:** **November 21st** **\$75.00**

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

You get to make four different pies (that's right, four!) in this class, including an upsidedown caramel apple pie, a rustic apple pear pie, a pumpkin pie and a great chocolate pie. No need to worry about pies for Thanksgiving after taking this class!



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## 2019 SUMMER-FALL CLASS SCHEDULE



### **Black Friday and Saturday Special!!:**

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Mini Gingerbread House Classes, only \$10.00 each!

November 29:

**Class #1:** 9:15 - 10:00 am

**Class #2:** 1:00 - 1:45 pm

November 30:

**Class #1:** 9:15 - 10:00 am

**Class #2:** 1:00 - 1:45 pm

WOW! What a deal! Book ahead and bring family and friends to make a mini gingerbread house! All supplies will be provided, a house, candy and frosting. Any ages are welcome! Come to kick off the Christmas Celebrations!



### **Gingerbread House: December 3rd \$60.00**

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Start your own holiday tradition by decorating a gingerbread house to light up your home. We will supply you with the house, candy and icing to trim your unique holiday creation. To add to the fun, bring your child to help you decorate it! December is all about spending time with the people you love. What better way to do so then over a sweet treat!

### **Rocky Road\*\*\*: December 4th \$75.00**

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

You will be successful in making the BEST homemade marshmallow ever, then will use it to make the BEST rocky road to be rolled in walnuts, almonds and coconuts. You will learn skills such as hand dipping with real chocolate.

### **Christmas Cookies: December 11th \$70.00**

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

