



2891 S. Bascom Avenue
Campbell, CA. 95008
(408) 377-6808
www.cakeworks.com

2024 Cake Decorating Class Schedule

**\$50 +
SUPPLIES**

Basic Cake Decorating

**June 4, 6, 11, 13 (6-8pm)
July 9, 11, 16, 18 (1-3pm)**

**Saturdays June 15, 22 1-4pm
September 10, 12, 17, 19 (6-8pm)**

October 10, 15, 17, 22 (6-8pm)

So popular we are offering it five times! Now available in Saturday sessions or daytime during the week. Four sessions (or two longer sessions, depending on the date) of instruction will get you ready to impress your family and friends. The first night will be a demonstration of what will be covered in class. You will be taught how to split and fill your cake, frost, smooth, add a border & write. You will learn which tips to use for writing, adding borders, making flowers and leaves. The next three nights you will be learning and practicing your skills. On the last night, students will bring in a cake they have baked and frosted, and decorate it in class for the final. Then everyone takes their creations home to share with family and friends. You need to supply your own equipment for class. Students will receive a 10% discount when they purchase their supplies here during class.



**\$55 +
SUPPLIES**

Intermediate Cake Decorating

Tuesdays & Thursdays

May 16, 21, 23, 28 or August 20, 22, 27, 29



The first class will review and discuss previous "Basic Cake Decorating" sessions and have a demonstration of what will be covered in this class. This will include using fondant and royal icing, more flowers and borders. You will create decorations to use on your final night, when you bring in a cake to decorate using your creations. You need to supply your own equipment for this class. Students will receive a 10% discount when they purchase their supplies here during class.



Advanced Cake Decorating

Tuesdays & Thursdays

May 2, 7, 9, 14

**\$65 +
SUPPLIES**

The first class will review things learned in both the basic and intermediate classes and have a demonstration of what will be covered in this advanced class. Topics covered include tiered cakes, covering cakes in fondant, fondant flowers and decorations. As with the basic and intermediate classes, the final will including bringing in your own cake to decorate using techniques learned in class.

Class Instructor: Julie Cancilla unless otherwise noted
All Classes 6:00 pm to 8:00 PM & include supplies unless otherwise noted.
Class fees due upon registration. no refunds unless we cancel the class



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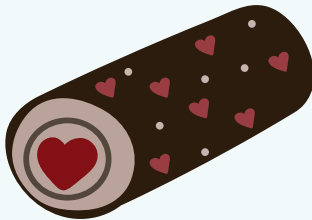
Cinnamon Rolls Saturday, April 13, 1-3 pm

Julie shares her secrets about making her huge, wonderful & delicious cinnamon rolls in this one night class. Class fee \$80. *Note: class is limited to 5 students*

Baking from Scratch Saturday, April 20, 1-3 pm



In class we will make a moist chocolate cake with chocolate buttercream. Some layers will be pre-baked for you and we'll each put together a four-layer high cake filled and decorated in class. Class fee \$75. *Note: class is limited to 5 students*



Designer Rolled Cakes Saturday, May 11, 1-3 pm

Just in time for Mother's Day! You've seen them on social media, now learn how to make them yourself! Rolled sponge cakes have designs added before baking, so the finished cake is covered in flowers. Class fee \$75.

Guava & Mango Cakes Saturday, May 18, 1-3 pm



These tropical cakes are always a hit!@ For the guava cake, we will have a sponge cake ready to fill, frost and decorate. For the mango cake, we will start with a white cake and then fill, frost & decorate it. Class fee \$75.



**CLASS INSTRUCTOR: JULIE CANCELLA UNLESS OTHERWISE NOTED.
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CLASS FEES DUE UPON REGISTRATION. NO REFUNDS UNLESS WE CANCEL THE CLASS**



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Cookie Dough Cake

Tuesday, June 18, 6-8 pm

Saturday, June 29, 1-3 pm

Yes, you can eat this cookie dough! In class, we will make edible cookie dough filling and a brown sugar buttercream frosting. Each student will receive a chocolate chip cake to fill, frost, decorate and take home. Class fee \$80.



Burnt Almond Cake

Thursday, June 20, 6 - 8 pm



Learn how to make this Bay Area Classic! We will have a cake baked and ready for each student to work on. Learn how to make custard frosting and how to "burn" the almonds. You will put it all together for a delicious cake to take home and share. Class fee \$75.



Oreo Cookie Cake & Chocolate Fudge Cake

Tuesday, June 25, 6-8 pm

Each student will receive two 7-inch chocolate cakes to start. We will make Oreo filling and frosting for one, and chocolate fudge with a chocolate drip for the other. Everyone will take home two delicious, chocolaty cakes! Class fee \$85.



Gluten Free Cake

Saturday, July 20, 1-3 pm



We will bake a gluten-free chocolate cake and make chocolate buttercream icing to fill and frost it. Each student will get to take a cake home to share with family. Class fee \$80.



Handheld Pies

Tuesday, July 23, 6-8 pm

Saturday, July 27, 1-3 pm

Students will learn how to make two different pie crusts, then will create five different fruit pies. Some will use fresh fruit and others will use our great fruit fillings that we sell in the shop. Class fee \$80

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Fondant Sea Creatures Cake



Wednesday & Thursday, July 31 & August 1, 6-8 pm

This two-night class will cover making fondant decorations, how to cover a cake with fondant, and how to then decorate the cake with your creations. On the first night, students will make sea creatures using fondant which will then dry overnight. On night two, students will fill and ice their cake, then cover it with fondant. Finally, the cake will be decorated with borders and the finished sea creatures!

Class fee \$125.



French Macarons



Tuesday, August 6

Still the most popular cookie on the internet! Some cookies will be pre-made, some we will bake in class, and we will have a variety of fillings to choose from. Class fee \$75.



Cinnamon Rolls

Thursday, August 8, 6-8 pm

Julie shares her secrets about making her huge, wonderful & delicious cinnamon rolls in this one night class. Class fee \$80. *Note: class is limited to 5 students*



Croissants

Saturday, August 10, 1pm - 4pm



Learn to make the dough from scratch and then create both savory and sweet croissants in class. Everyone will take home warm croissants AND dough to bake later. Class fee \$109.



Strawberry & Chocolate Mousse

Thursday, August 15, -8 pm

Learn how to make strawberry mousse and a quick chocolate mousse. Then we will layer them in a cup and we will pass out some spoons! Yes, you get to take some home, too. Class fee \$85.

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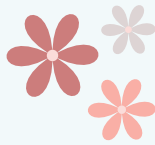
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Mirror Glaze Cake



Saturday, August 17, 1-3 pm

Have you seen pictures of these online? Also called "galaxy cakes", they are easier than you think. We will make the glaze in class and each student will receive a 7" cake to fill and frost with colored mirror glaze. Class fee \$80.



Basic Fondant

Saturday, September 14, 1-3 pm

Students will learn to work with fondant. We will make flowers, cover a cake with fondant, and then put it all together! Class fee \$80.



Donut Class

Tuesday, September 24, 6-8 pm

We will make glazed donuts and fry them in class. We will also bake some cake donuts to frost and decorate. Class fee \$65.

Coconut Loaf Cake & Cinnamon Muffins



Thursday, September 26, 6, -8 pm

Tropical and moist coconut cake and delicious cinnamon muffins - learn how to make both from scratch in this one night class. Class fee \$75.



Waffles

Saturday, September 28, 11 am-1 pm

Learn how to make delicious waffles and homemade buttermilk syrup! Come hungry! Class fee \$60.

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Burnt Almond Cake

Tuesday, October 1, 6 - 8 pm



Learn how to make this Bay Area Classic! We will have a cake baked and ready for each student to work on. Learn how to make custard frosting and how to "burn" the almonds. You will put it all together for a delicious cake to take home and share. Class fee \$75.



Flowers

Thursday, October 3, 6-8 pm



Learn how to make flowers out of buttercream, fondant and royal icing. Each student will receive small cakes to decorate with the flowers they have made. Class fee \$75.

Halloween Cookie Decorating

Thursday, October 24, 6-8 pm

Saturday, October 26, 1-3 pm



This class is popular so we offer it twice! Learn how to decorate Julie's delicious sugar cookies with buttercream, chocolate buttercream, flow icing, and chocolate. The cookies will be deliciously spooktacular! Class fee \$80.



Small & Fancy Cakes for Halloween

Tuesday, October 29, 6-8 pm

Just in time for Halloween potlucks! Learn how to make buttercream, fondant & royal icing flowers as well as other Halloween decorations for assorted small cakes. Class fee \$75.

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Croissants

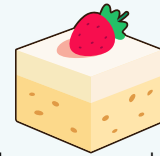
Saturday, November 2, 1-4 pm

Learn to make the dough from scratch and then create both savory and sweet croissants in class. Everyone will take home warm croissants AND dough to bake later. Class fee \$109.

Tres Leches Cake

Thursday, November 7, 6-8 pm

Literally "three milks", this classic cake is popular across Latin America. Learn how to make it from scratch in this one-night class. Class fee \$75.



Chocolate Roll & Pumpkin Roll

Saturday, November 9, 1-3 pm

Tuesday, November 12, 6-8 pm

Another popular class that we offer twice! Students will learn how to make both chocolate rolls and pumpkin rolls - perfect for holiday entertaining! Class fee \$85.



Petit Fours

Thursday, November 14, 6-8 pm

Another perfect holiday potluck item! Learn how to cover small cakes with poured fondant and decorate them for the holidays. Class fee \$75.



Dinner Rolls

Tuesday, November 19, 6-8 pm

There is nothing quite like bread from scratch! Learn how to make three different rolls - buttery pan rolls, orange rolls and a flakey roll. Class fee \$75.



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Pie Class

Thursday, November 21, 6-8 pm

Saturday, November 23, 1-3 pm

Tuesday, November 26, 6-8 pm

We expect this one-night class to be very popular, so we are offering it three times. Learn how to make three different kinds of pie from scratch - upside-down apple pecan pie, pumpkin chiffon pie and a chocolate layer pie. Class fee \$70.

Gingerbread House

Saturday, December 7, 1-3 pm,

Tuesday, December 10, 6-8 pm,



Your gingerbread house will be pre-constructed and ready for decoration on a 14" board. We will provide icing and candy to decorate your house. Feel free to bring additional decorations for your house, or even a child to help you decorate! Class fee \$70.



Cookie Decorating Class

Thursday, December 12, 6-8 pm

Saturday, December 14, 1-3 pm



This class is popular so we offer it twice! Learn how to decorate Julie's delicious sugar cookies with three different icings. Each student will have 8 - 10 cookies to take home. Class fee \$75.



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