

BASIC CAKE DECORATING

**Tuesdays & Thursdays
November 4, 6, 11, 13**



**\$60+
SUPPLIES**

Four evenings 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.



ADVANCED CAKE DECORATING

**Tuesdays & Thursdays
September 23, 25, 30, October 2**

**\$80+
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.



2025 Fall & Winter Class Schedule

TRIPLE CHOCOLATE CHEESECAKE



Thursday, October 9

Learn how to make the crust and chocolate cheesecake filling, then load up a 6-inch spring form pan to take home and freeze (and keep the pan!). We will also make a chocolate glaze and mousse to decorate the cheesecake. Don't worry – we will have a completed cheesecake in class for taste-testing!



ANIMAL COOKIE DECORATING

Saturday, October 11, 1pm - 3pm

Six of Julie's famous sugar cookies will be baked and ready to decorate in this one-day class featuring different animals. Fun for the whole family!

FRENCH MACARONS

Tuesday, October 14



Learn how to make these popular cookies. Some will be pre-made, some we will bake in class, and we will have a variety of fillings to choose from. Students will take home both filled and ready to fill macarons.



CHOCOLATE TRUFFLE

Thursday, October 16

Learn how to make homemade truffles! We will mold and hand-dip them as well as decorate the chocolates for you to take home and share (or not...).





MONKEY BREAD & QUICK BREADS

Saturday, October 18, 1pm - 3pm

Each student will learn to make monkey bread, then while it is rising we will make orange cranberry and cinnamon quick breads. Once everything is baked in class, you will have lots of delicious goodies to take home!

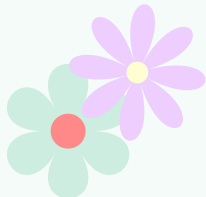


MALASADAS (HAWAIIAN DONUTS)

TUESDAY, OCTOBER 21



While they originated in Portugal, malasadas have become known as “Hawaiian donuts” since they are a common treat on the islands. We will fry pre-made dough in class and fill them with several different flavors. We will also have a demonstration on how to make the dough so you will be able to do it yourself at home. Everyone will have some finished goodies to taste and to take home.



FONDANT FLOWERS

THURSDAY, OCTOBER 23

Learn how to create beautiful flowers from fondant, including daisies, roses, calla lilies and more! Fondant flowers can be beautiful additions to cakes and cupcakes.



HALLOWEEN COOKIE DECORATING

TUESDAY, OCTOBER 28



Learn how to decorate Julie's delicious sugar cookies with buttercream, chocolate fudge, and flow icing. The cookies will be deliciously spooktacular!



2025 Fall & Winter Class Schedule

Small Cakes (Petit Fours)

Thursday, October 30



Learn how to make these tiny cakes, including lemon cake with lemon glaze, pineapple upside-down cake, and a chocolate chip cake with chocolate glaze and chocolate mousse. The cakes will already be baked - you will fill, frost, and take home! Perfect for holiday pot lucks!



Burnt Almond Cake

Saturday, November 8, 1pm-2:30pm

A Bay Area classic and one of our most popular classes! We will have a cake baked (chocolate and white layered) 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.

Pumpkin Roll & Chocolate Roll

Saturday, November 15, 1pm - 3pm



Another popular class for the season! Students will learn how to make both a chocolate roll with chocolate mousse filling and a pumpkin roll with a cream cheese filling - perfect for holiday entertaining!

Homemade Pies

Tuesday, November 18th

Tuesday, November 25th

We expect this one-night class to be very popular, and each class is limited to five people, so we are offering it twice! Learn how to make three different kinds of pie from scratch - upside-down apple pie, pumpkin pie and a chocolate layer pie.



2025 Fall & Winter Class Schedule



Dinner Rolls

Thursday, November 20

Saturday, November 22, 1pm - 3pm



There is nothing quite like bread from scratch! Learn how to make three different rolls – milk bread rolls, orange rolls and angel flake biscuits. Since this class is limited to only five students, we are offering it twice.



Black Friday Special Classes

Friday & Saturday, November 28 & 29, 1pm - 2pm

As we have done for the last few years, we will have mini-gingerbread houses available to decorate in this one-hour class. It will fill up, so reserve your spot early! Feel free to bring additional decorations for your house. Kids and adults welcome! Class fee \$15



Gingerbread House

Tuesday, December 9

Saturday, December 13, 1pm - 3pm

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!



Holiday Macarons

Thursday, December 11



Learn how to make these popular cookies in holiday colors. Some will be pre-made, some we will bake in class, and we will have a variety of fillings to choose from. Students will take home both filled and ready to fill macarons.



Christmas Cookie Decorating

Tuesday, December 16



Learn how to decorate Julie's delicious sugar cookies with three different icings and a fun holiday theme. Each student will have 8 - 10 cookies to decorate and take home.