

BASIC CAKE DECORATING



May 1, 5, 7, 13

June 17, 19, 24, 26

August 5, 7, 12, 14

September 2, 4, 9, 11

**\$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.



INTERMEDIATE CAKE DECORATING

**\$70 +
SUPPLIES**

Tuesdays & Thursdays

July 8, 10, 15, 17



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.

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.



CINNAMON ROLLS

Saturday, May 3rd, 11:30am - 1:30pm

Tuesday, August 19th 6 - 8pm

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

BURNT ALMOND CAKE

Saturday, May 17th 1:30pm - 3:30pm

Thursday, July 24th 6-8pm



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 \$80.



SMALL CAKES (FROM OUR ANNIVERSARY SALE)

Tuesday, May 20th

Did you come to our 50th Anniversary Sale? Did you LOVE the little cakes? US, TOO! Learn how to make them, including white cake with lemon, chocolate chocolate mousse, German chocolate, white raspberry and carrot cake. The cakes will already be baked - you will fill, frost, and take home! Class fee \$85.

SWEET & SAVORY

Tuesday, June 3rd



In this brand new class, you will learn how to make toast boats, mini-tacos, tarts with different sweet or savory fillings and more! Perfect for your next pot-luck! Class fee \$95.



GUAVA & MANGO CAKES



Tuesday, June 10th

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 \$85.



BEAUTIFUL BUTTERCREAM

THURSDAY, JUNE 12TH



Perfect for all the buttercream lovers out there! You will learn how to make a Swiss meringue buttercream, marshmallow buttercream, chocolate buttercream and cream cheese buttercream! Are you drooling yet? We will have cupcakes to frost with your creations. Class fee \$75.

Danish Pastry



Saturday, June 14, 1:30 pm-3:30pm

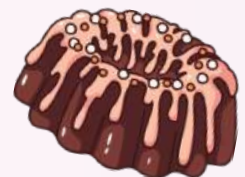
The dough will be made and ready to fill and shape, but while the dough is rising, we will roll in some butter so students can learn the folding process. Class fee \$75.



Whoopie Bundt Cakes



Saturday, June 28th 1:30pm - 3:30pm



In the spirit of a Whoopie Pie, we will make two flavors of filled Bundt cakes - chocolate filled with marshmallow and covered with chocolate glaze, and a banana pudding Bundt cake. Class fee \$85.

CLASS INSTRUCTOR: JULIE CANCELLA 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.



Fondant Flower Pot

Tuesday & Wednesday, July 1st & 2nd

New class alert! In this two-night class, students will create a “flower pot” of cake, filling, frosting and covering it with fondant. Then we will make flowers to “plant” in our pot! Class fee \$140.

Hand Pies

Saturday, July 12th 1:30 -3:30pm



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 \$85

Waffle Class

Saturday, July 19, 11am-1:00pm

Saturday, September 6th , 11am-1:00pm



If you came to our 50th Anniversary Sale, you may have tasted these amazing waffles and the even more amazing buttermilk syrup! Students in this class will learn how to make these as well as churro waffles. Offered twice! Class fee \$75

Mirror Glaze

Tuesday, July 22nd



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



Baking from Scratch

Tuesday, July 29th

In class we will make an ooey, gooey chocolate cake and an orange vanilla cake.
Class fee \$85. *Note: class is limited to 5 students*

Bread Class

Saturday, August 2nd 1:00- 3:00pm



Can you smell this class already? We will be making milk bread rolls and tender buttermilk biscuits to eat in class with strawberries and whipped cream. Class fee \$85.



Cake Pops

Saturday, August 16th 1-3pm

Cake pops are still a thing! Learn how to make them in several different shapes and then dip them in chocolate. Class fee \$75

Coffee Cakes

Thursday, August 21st



We will be using our popular cream cake mix to make delicious coffee cake muffins as well as mini-Bundt cakes. You will take them home to enjoy with your morning beverage! Class fee \$75.



Fruit Tarts

Tuesday, August 26th

Using pre-made tart shells, learn how to create beautiful desserts by filling them with pastry cream and fresh fruit. Class fee \$80

Chocolate Pavlova

Thursday, August 28th



This delicate dessert from the early 20th century is named after a famous ballerina. Come and learn how to make the chocolate version in our August class! Class fee \$80.



Cookies!

Saturday, August 30th 1-3pm

We are going to make a LOT of fun cookies! Chocolate tart cookies filled with chocolate truffle, layered gingerbread bars, cream cheese sugar cookies and a frosted malted milk cookie! Someone bring the milk! Class fee \$80.

Chocolate Cake

Tuesday, September 23rd



Using pre-baked chocolate cakes, students will create an Oreo cake as well as a chocolate fudge cake. Fillings and frostings will be made in class and used to decorate the cakes, leaving each student with two deliciously beautiful cakes to bring home! Class fee \$85.



Fondant Flowers

Thursday, September 25th

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. Class fee \$80