



2026 Cake Decorating Class Schedule

BASIC CAKE DECORATING



Tuesdays & Thursdays

January 15, 20, 22, 27

February 17, 19, 24, 26

April 9, 14, 16, 21

**\$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

May 5, 7, 12, 14



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.



2026 Class Schedule



HOMEMADE COOKIES FROM SCRATCH

Thursday, January 29

Let's bake up some yummy cookies! In class we will mix up (from scratch) chocolate chip, oatmeal raisin and brown butter snickerdoodle cookies! Class fee \$80.

TRUFFLES & CHOCOLATE DIPPED CHERRIES

TUESDAY, FEBRUARY 3



Just in time for Valentine's Day! We will have the truffle and cream bases ready to go, then students will mold the truffles using candy molds. Cherries will be wrapped in the cream base and then dipped in chocolate. Students will take home their candy to gift or keep! Class fee \$80.



RASPBERRY BROWNIES & BLONDIE BARS

THURSDAY, FEBRUARY 5

Brand new class! We will make a raspberry cream cheese brownie and a delicious blondie bar. As always, each student will take home plenty to share. Class fee \$80.

CHOCOLATE MOUSSE CAKE

SATURDAY, FEBRUARY 7, 1PM - 3PM



Julie will kick things off by baking a rich, decadent chocolate cake, then slicing it into perfect circles for building. In class, students will whip up both luscious chocolate mousse and dreamy white mousse, then stack and layer their own mini cakes using the cake rounds. The fun wraps up with decorating your creations before taking your beautiful (and delicious) cakes home to enjoy—or show off before eating! Class fee \$80.

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.



2026 Class Schedule

VALENTINE & ST. PATTY'S COOKIE DECORATING

Tuesday, February 10



Julie's famous sugar cookies will be baked and ready to decorate in this one-day class featuring both Valentines and Saint Patrick's Day themes. Class fee \$80.



HEART-SHAPED BURNT ALMOND CAKE

Thursday, February 12

We will have a heart-shaped cake baked and ready for each student to work on. Learn how to make the iconic 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.

CINNAMON ROLLS

Tuesday, March 3



Julie is rolling out all her secrets in this one-night cinnamon roll extravaganza! 🍪🌟 Learn how she makes her huge, gooey, irresistible cinnamon rolls from start to finish, with tips you won't find in a recipe card. You'll see exactly how to create rolls that are fluffy, fragrant, and downright unforgettable.

Class fee \$80. *Note: class is limited to 5 students*

DINNER ROLLS - HAWAIIAN ROLLS & MILK BREAD



Saturday, March 7, 1-4pm



In this hands-on class, we'll dive into two crowd-pleasing favorites: soft, slightly sweet Hawaiian rolls and rich, pillow-y milk bread. You'll make both doughs in class to take home. We'll also have dough already prepared so we can shape, bake, and enjoy warm rolls together in class. You'll get to sample each style, compare flavors and textures, and decide which one becomes your new go-to. You'll leave with full bellies, confident skills, and fresh dough ready to turn into unforgettable dinner rolls at home.

Class fee \$80.

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2026 Class Schedule

TRES LECHES CAKE

Tuesday, March 10



Dive into the delicious world of tres leches cake! In this fun, hands-on class, you'll learn how to bake a light, fluffy cake, soak it in a rich blend of three milks, and finish it off perfectly. You'll pick up pro tips, enjoy tastings, and leave ready to impress with this creamy, crowd-favorite dessert. . Class fee \$80.



CAKE POPS!

Thursday, March 12



Hop into cake pop fun! In this playful class, you'll turn cake pops into adorable ducks and bunnies using simple shaping and decorating tricks. It's creative, hands-on, and full of sweet fun—plus you'll take home your cute (and delicious) treats to enjoy! Class fee \$80.



ROCKY ROAD

Saturday, March 14, 1-3pm

This candy is popular no matter what time of year we offer it! Learn to make marshmallow from scratch, then cover it with chocolate. We'll then roll it in nuts and / or coconut (or not) to finish your candy. As always, you take home what you have created. Class fee \$80.

CHOCOLATE ÉCLAIR CAKE

Tuesday, March 24



In this class, we'll make a no-bake chocolate éclair cake layered with creamy pudding, graham crackers, and rich chocolate frosting—no oven required. Banana pudding will be freshly made and ready to go, and all the other ingredients will be prepped so you can jump right into assembling your cake. Simple, sweet, and seriously delicious! Class fee \$80.

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2026 Class Schedule



PANORAMIC SUGAR EGGS

Thursday, March 26

These nostalgic Easter goodies are the subject of one of our most popular spring classes - and have been for decades! We will have the sugar eggs ready to decorate and put together in class. Feel free to bring your own tiny items to place inside or use the provided decorations. Class fee \$80.

EASTER COOKIE DECORATING

Saturday, March 28



Julie's famous sugar cookies will be baked and ready to decorate in this one-day class featuring an Easter theme. Class fee \$80.



FRENCH MACARONS

Tuesday, March 31

Learn how to make these popular cookies, but shaped like bunny faces and eggs for a fun, springtime theme! 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. Class fee \$80.



**Anniversary
SALE**



Saturday, April 4

We are still at it! Come help us celebrate our 51st year in business!

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2026 Class Schedule



FLUFFY DINNER ROLLS & GREAT BISCUITS

Saturday, April 11, 1-3:30pm

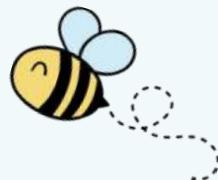


Get ready for serious comfort-food joy! In this hands-on class, we'll make ultra-fluffy dinner rolls using a special Asian baking technique that creates impossibly soft, cloud-like bread. We'll also mix up classic, tender biscuits, bake them fresh, and enjoy them warm with honey butter, fresh strawberries, and whipped cream. Come ready to bake, taste, and fall in love with your new favorite breads!

Class fee \$80.



BLACKOUT CAKE



Thursday, April 23

Step into classic New York bakery magic! In this fun, hands-on class, we'll recreate the legendary Brooklyn Blackout Cake inspired by the famous Ebinger's Baking Company. You'll learn how to build this rich, chocolate-on-chocolate masterpiece—moist cake layers, luscious chocolate pudding filling, and a generous coating of cake crumbs on top. Packed with history, indulgence, and plenty of chocolate, this class is perfect for anyone who believes there's no such thing as too much chocolate!

Class fee \$80

WHOOPIE PIE



Tuesday, April 28

Get ready to sandwich some sweetness! In this fun, hands-on class, we'll make classic whoopie pies—soft, cake-like cookies filled with fluffy, creamy goodness. You'll learn how to get the perfect texture, pipe generous fillings, and assemble these nostalgic treats just right. Expect plenty of laughs, baking tips, and delicious results you'll be proud to take home (and eat)! Class fee \$80.



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