



BASIC CAKE DECORATING

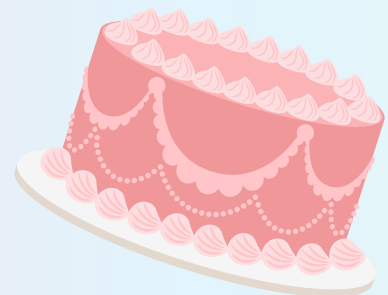
August 25, 27, September 1, 3

OR

October 8, 13, 15, 20

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 at the shop.

Class Fee \$60 + supplies



Class Instructor: Julie Cancilla unless otherwise noted.

All Classes 6:00 pm to 8:00 PM & include supplies unless otherwise noted.

Class fees are \$80 unless otherwise noted and are due upon registration. No refunds unless we cancel the class.



We offer private classes!

Want to take a class but the scheduled date doesn't work with your schedule?

Is it your turn to plan Girls / Guys Night Out?

Celebrating a birthday or other event?

Looking for a team-building event for your work or club?

We have you covered!

Contact us today about scheduling private events! You can come to us, or we can come to you! Pricing based on type of class, materials and number of instructors needed, and number of attendees.



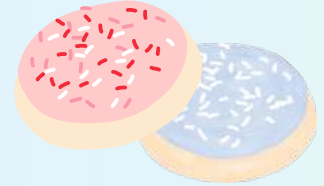
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FUN WITH SUGAR COOKIES

September 22



Sugar cookies are anything but ordinary in this class! Explore four unique recipes, including Copycat Crumble Sugar Cookies, Peekaboo Sugar Cookies, Cream Cheese Sugar Cookies, and Sour Cream Sugar Cookies. You'll also work with both buttercream and cream cheese frostings to create beautiful, bakery-worthy treats that are as fun to decorate as they are to eat.



COFFEE CAKE MUFFINS

September 24

Who says muffins have to be boring? Discover how one versatile Cream Cake Mix can create a variety of delicious bakery-style muffins. We'll make Cranberry Orange, Banana, Chocolate Chip, and Classic Coffee Cake muffins while sharing tips for achieving tender, moist results every time. You'll leave with recipes, new baking techniques, and a box of fresh muffins to enjoy at home.



FRENCH MACARONS

September 29



Master the art of one of the world's most elegant and sought-after cookies! In this hands-on class, you'll learn the techniques behind creating beautiful French macarons with their signature crisp shells, delicate "feet," and chewy centers. Because these delicate treats require time to prepare, some shells will be baked during class while others will be prepared in advance. You'll choose from a variety of delicious fillings as you assemble your own colorful creations. Leave with both filled macarons ready to enjoy and unfilled shells to practice your newfound skills at home, along with the recipes and confidence to bake these impressive treats yourself.

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All Classes 6:00 pm to 8:00 PM & include supplies unless otherwise noted.

Class fees are \$80 unless otherwise noted and are due upon registration. No refunds unless we cancel the class.



DONUTS

October 1

Skip the donut shop and learn to make your own! You'll fry and finish classic Glazed Donuts, pillowy Angel Biscuits, and irresistible Beignets. The dough will be prepared ahead of class so you can focus on frying, glazing, decorating, and mastering the techniques. Leave with recipes, confidence, and a delicious assortment to enjoy and share.



BASIC CAKE DECORATING

October 8, 13, 15, 20



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 at the shop. **Class Fee \$60 + supplies**



CINNAMON SQUARES, SNICKERDOODLES & CHEESECAKE BARS

October 17, 1pm - 3pm



Three irresistible treats, one delicious class! Spend an evening creating a trio of bakery favorites: warm, cinnamon-swirled Cinnamon Squares, soft and chewy Snickerdoodle Cookies, and rich, creamy Cheesecake Bars. To make the most of your time together, the doughs and batters will be prepared in advance so you can focus on assembling, baking, and learning the techniques that make each dessert a success. You'll head home with an assortment of freshly baked treats to share with family and friends—plus recipes and step-by-step instructions so you can recreate them in your own kitchen.

Class Instructor: Julie Cancilla unless otherwise noted.

All Classes 6:00 pm to 8:00 PM & include supplies unless otherwise noted.

Class fees are \$80 unless otherwise noted and are due upon registration. No refunds unless we cancel the class.

CINNAMON ROLLS

October 22



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.

Note: class is limited to 5 students.



COOKIE DECORATING - HALLOWEEN

October 27

Get into the Halloween spirit with a frightfully fun cookie decorating class! You'll transform Julie's delicious homemade sugar cookies into edible works of art using buttercream, rich chocolate fudge, and flow icing. Learn decorating techniques, piping tips, and creative finishing touches as you create a collection of festive cookies that are almost too cute to eat. Whether you're a beginner or a seasoned decorator, you'll leave with plenty of beautifully decorated, deliciously spooktacular treats to enjoy and share.



BURNT ALMOND CAKE

October 29



Bring home a taste of the Bay Area with one of our most popular classes! This beloved bakery classic features layers of tender cake, silky custard frosting, and the signature crunchy "burnt" almonds that make it unforgettable. Each student will begin with a pre-baked cake, then learn how to prepare the iconic custard frosting, caramelize the almonds to perfection, and assemble and decorate their own stunning cake. You'll leave with a beautiful Burnt Almond Cake that's ready to impress family and friends—and the skills and recipes to recreate this local favorite at home.

Class Instructor: Julie Cancilla unless otherwise noted.

All Classes 6:00 pm to 8:00 PM & include supplies unless otherwise noted.

Class fees are \$80 unless otherwise noted and are due upon registration. No refunds unless we cancel the class.

2026 Fall / Winter Class Schedule



HAND PIES

November 3



Everything you love about pie—in the palm of your hand! Learn to create flaky, handheld pies filled with delicious fruit fillings like Cherry, Lemon, Raspberry, and additional seasonal flavors if time allows. You'll assemble, bake, and sample your creations before taking home a box of sweet treats perfect for sharing.



PUMPKIN SPICE BARS & PUMPKIN CUSTARD CRUNCH

November 5

Celebrate the flavors of fall with two seasonal favorites! In this class, you'll prepare moist Pumpkin Spice Bars and our rich, creamy Pumpkin Custard Crunch. Learn the techniques behind each recipe, enjoy warm samples during class, and take home plenty to share with family and friends.



COOKIES, COOKIES & MORE COOKIES

November 10



Fill your cookie jar just in time for the holidays! In this festive class, you'll bake three irresistible favorites: classic Molasses Cookies, rich Brown Butter Cookies, and delicate Danish Butter Cookies. Learn techniques for creating cookies with the perfect texture and flavor, then take home plenty to share—or keep all to yourself!



SMALL CAKES (PETIT FOURS)

November 12

Big flavor comes in small packages! In this class, you'll bake three delightful cakes that are perfect for entertaining or everyday treats: a bright Lemon Bundt Cake with tangy lemon glaze, a classic Pineapple Upside-Down Cake, and a flavorful Orange-Cranberry Cake. Discover tips for moist, tender cakes and beautiful finishes while creating desserts everyone will love.

Class Instructor: Julie Cancilla unless otherwise noted.

All Classes 6:00 pm to 8:00 PM & include supplies unless otherwise noted.

Class fees are \$80 unless otherwise noted and are due upon registration. No refunds unless we cancel the class.

DINNER ROLLS

November 17



Nothing says comfort like warm, homemade dinner rolls fresh from the oven. In this hands-on class, you'll shape and bake two delicious varieties: soft, fluffy dinner rolls and sweet Orange Rolls. Since great bread takes time, the dough will be prepared in advance so you can focus on shaping, baking, and learning the techniques to recreate them at home. Recipes and step-by-step instructions are included.



MORE DINNER ROLLS!

November 19

Ready to expand your bread-baking skills? In this follow-up class, you'll create elegant Butter Fan Rolls and incredibly soft Milk Bread Rolls. As with our original Dinner Roll class, the dough will be prepared ahead of time to allow for proper rising, giving you the opportunity to focus on shaping, baking, and finishing these beautiful rolls. You'll receive complete recipes and instructions to recreate them in your own kitchen.



HOMEMADE PIES

**November 21, 1pm - 3pm OR
November 24, 6pm - 8pm**



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.

Class Instructor: Julie Cancilla unless otherwise noted.

All Classes 6:00 pm to 8:00 PM & include supplies unless otherwise noted.

Class fees are \$80 unless otherwise noted and are due upon registration. No refunds unless we cancel the class.

COOKIE DECORATING -
CHRISTMAS



December 8



Celebrate the sweetest season of the year with a festive holiday cookie decorating class! You'll learn how to decorate Julie's delicious homemade sugar cookies using three different types of icing while creating a collection of cheerful Christmas-themed designs. Discover decorating techniques, piping tips, and finishing details that will make your cookies look bakery-worthy. Each student will decorate 8–10 beautiful cookies to take home—perfect for sharing, gifting, or enjoying with a cup of hot cocoa.



GINGERBREAD HOUSE DECORATING

December 10



Create a treasured holiday tradition in this festive and family-friendly decorating class! Your gingerbread house will be pre-assembled and ready for you to transform into a one-of-a-kind holiday masterpiece on a sturdy 14-inch display board. We'll provide plenty of royal icing and a colorful assortment of candies to spark your creativity, and you're welcome to bring your favorite special decorations to make your house uniquely yours. Better yet, bring a child, grandchild, or loved one to decorate alongside you for an afternoon of sweet holiday memories. You'll leave with a beautifully decorated gingerbread house that's ready to display throughout the season.

Looking for a fun holiday activity for your family, friends, coworkers, or organization? We also offer private Gingerbread House Decorating classes! Call the store to schedule a custom date and time for your group.

Class Instructor: Julie Cancilla unless otherwise noted.

All Classes 6:00 pm to 8:00 PM & include supplies unless otherwise noted.

Class fees are \$80 unless otherwise noted and are due upon registration. No refunds unless we cancel the class.