

BASIC CAKE DECORATING



June 9, 11, 16, 18

July 7, 9, 13, 16

August 25, 27, Sept. 1, 3

\$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

Tuesdays & Thursdays

May 5, 7, 12, 14



\$70 +
SUPPLIES

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.

SMALL FANCY DESSERTS
(FROM OUR ANNIVERSARY SALE)



Tuesday, May 19

Did you come to our Anniversary Sale? Did you LOVE the little cakes? US, TOO! Learn how to make them, including white cake with lemon filling and buttercream frosting, chocolate chocolate mousse, burnt almond cake, white cake with raspberry filling and buttercream frosting and carrot cake with cream cheese frosting. The cakes will already be baked - you will fill, frost, and take home!

Class fee \$80.



CINNAMON ROLLS

Thursday, May 21

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*

GLUTEN-FREE CARAMEL APPLE BREAD



Saturday, May 23, 1pm - 3pm

After so much positive feedback about the caramel apple bread at our Anniversary Sale, ("Is this REALLY gluten free?") we decided to do a class! We will make this gluten free treat but will also have pre-made full-gluten bread to take home as well. Class fee \$80. NOTE: cross contamination is possible!

BEAUTIFUL BUTTERCREAM

Wednesday, June 10th

Perfect for all the buttercream lovers out there! You will learn how to make a Swiss buttercream, and American buttercream! Students will learn to work with different textures and consistencies. Making flowers with both will have you comfortable working with them. Class fee \$80.

BURNT ALMOND CAKE



Tuesday, June 23

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.



Baking from Scratch

Thursday, June 25

Saturday, June 27, 1:00 pm-3:00pm

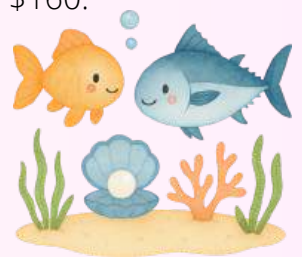
This class teaches you how to make everything from scratch, and it is so popular, we are offering it twice! We will make a German chocolate cake and bake it in a loaf pan. While this is baking, we will mix up the frosting. We will also be making cupcake brownies and frosting them. Class fee \$80. *Note: class is limited to 5 students*



Fondant Sea Creature Cake

Tuesday & Wednesday, June 30 & July 1

The theme for this two-night class is “Under the Sea”! On night #1, students will learn to make sea creatures and shells from fondant. On night #2, each will receive a cake to fill and cover with fondant, then decorate with the animals from the night before. Class fee \$160.



**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.**



MONKEY BREAD

Tuesday, July 21

In this class, we will make both sweet and savory types of monkey bread! Delicious! Note that this class is limited to five students. Class fee \$80.

CINNAMON ROLLS

Thursday, July 23



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*



TROPICAL CAKES

Tuesday, July 28



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. We will also have some tropical flowers to decorate both.
Class fee \$80.



KIDS CAKE DECORATING

Saturday, June 13, 1pm - 3pm

Kids can learn how to fill, frost and decorate their own cakes! Each child will receive a 7" cake to work on, as well as a kit with tips and disposable bags to take home. They will learn to make borders, drop flowers and maybe some writing if there is time.

Class fee \$80.

KIDS CUPCAKE DECORATING

Tuesday, June 16, 1:30 pm - 3:00pm

Each child will receive 12 cupcakes to fill, frost and decorate. They will learn to make flowers, animal faces and some special day decorations. Take home kit including tips and disposable bags is included.

Class fee \$80.



KIDS FONDANT

Saturday, June 20, 1:00 pm-4:00pm

Kids will learn how to work with fondant in this special class. Each child will have a 7 inch cake ready to work on, which they will fill, frost and cover with fondant. They can choose a beach or underwater scene, and will learn how to make animals or sea creatures to finish decorating their masterpiece.

Class fee \$125.



**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.**