

THE CAKE WORKS

2021 October & November Class Schedule

All classes are from 6:30 to 8:30 in the evening unless otherwise noted.

Intermediate Cake Decorating \$60.00

October 6, 13, 20, & 27

1st Night: Demonstration

2nd Night: Fondant Roses & Daisies. Cover a Petit Four with fondant and decorate with your flowers.

3rd Night: Learn more flowers, leaves, borders and garlands.

Final: Night You will bring a cake in that has been filled, frosted, and covered with fondant, you will spend your time decorating it with the items you have made in the previous classes.

Brownies & Bars October 7th \$60.00

We will mix up batters for Brownies, Texas sheet cake and Blondies. Learn to make a mint frosting to cover the Brownies, then a Ganache for the top. You will make and bake: a Texas Sheet Cake & Blondies in class for you to take home and share.

Fondant For Fall October 14th \$75.00

Each student will receive a 7-inch cake to fill, frost, cover with fondant then decorate. We will make roses, Leaves, and other small fall flowers in class, then learn to dust them for color. Decorate your cake and take home a beautiful cake for the family.

Halloween Cookie Decorating October 19th \$65.00

Students will each receive 8 cute cookies to decorate. Learn 2 different icings you can use for decorating then follow along with Julie to create some cute and scary Halloween treats.

Chocolate Truffle Class October 26th \$75.00

The chocolate truffle base will be made and ready for you to flavor. Learn how to make the base then you can dip or mold your candy. Take home what you make.

Cake Pops October 28th \$55.00

Make “shaped” cake pops for the season. Pumpkins, ghosts, black cats and more. As always you take home what you make.

Fondant Flowers November 4th \$55.00

We are trying to get a variety of molds for use in this class. At this time, we are not sure what will be available for us. We will let students know as soon as we find out.

Pie Class November 16th \$75.00

Note: This class is limited to only 4 students.

Pie dough will be available and ready to use. We will roll it out and put in in the pans, fill with Pumpkin for a delicious pumpkin pie. We will do an “upside-down” caramel apple pie, a rustic apple pear pie, and a chocolate graham cracker pie. Students will take home all 4 pies that they make.

Pie Class November 18th \$75.00

Note: This class is the same as above and limited to only 4 students.

Dinner Rolls November 23rd. \$75.00

Note: This class is limited to only 4 students.

Orange rolls, Buttery pan rolls, and another surprise roll. Take home your goodies.

Mini Gingerbread House & Kit

Black Friday & Saturday Special Regular \$16.00 Sale \$12.00

November 26th and 27th. 11:00 to 11:45 and 2:00 to 2:45

All supplies are furnished.

You can decorate your house here or, **you can order a kit to take home and complete it there.**

Please let us know your plans so we can have supplies for you to decorate here or kits ready for you to take home.

Christmas Cookie Decorating Dec. 9th \$75.00

Students receive 8 cookies to decorate. Learn 2 different icings to use for this. Follow along with Julie to decorate beautiful cookies.

