

THE CAKE WORKS

CLASS SCHEDULE FOR JULY THROUGH SEPTEMBER

ALL CLASSES ARE FROM 6:30 TO 8:30 IN THE EVENING UNLESS OTHERWISE NOTED.

July 6th Buttercream and Fondant flowers \$65.00

Roses, Drop Flowers and Rose Buds in Buttercream. Fondant Daisies, Roses, Rosebud and more as time allows. Supplies are furnished.

July 22nd. Chocolate, Chocolate, Chocolate \$75.00

Students will receive a 7" double layer chocolate cake to work on. Learn to make Chocolate mousse to fill and/or frost, Chocolate Fudge frosting and cover with Chocolate Ganash'

July 20 and 21st Kids Basic Cake Decorating \$100.00 1:30 to 3:30

All supplies are furnished. Kids will receive a kit containing everything they need for this class, tips, bags, molds, etc. They keep all of the items in the kit. Each day they get a cake to work on, they will learn to split, fill and frost their cakes. Learn borders, flowers, writing, leaves and drop flowers. Next day they will learn to work with fondant and make roses, leaves and other flowers. Each day they will take home their cakes to share with family.

August 10,12,17,19 Basic Cake Decorating \$50.00

This 4 day class will cover the Basics of Cake Decorating. Learn to split, fill, and frost your cakes. Practice borders, writing, flowers, leaves. and more. 1st. night is a demonstration of what you will learn, then each night will cover learning and practicing what has been covered. Last night you will bring in a cake to decorate and take home to share. You need to supply your own equipment for this class. All items can be purchased at the Cake Works, students will get a 10% discount on what they need for class.

September 7th Burnt Almond \$70.00

Students receive a 7" cake to work on. Learn to burn the almonds and make the custard frosting, then put it all together and take it home to share.

September 9th Zoom Cookie Decorating \$ 60.00

This class includes kits for you to pick up. Cookies, icing an sprinkles will be in the kit, then all you have to do is follow along with Julie and decorate fall themed cookies.

September 14,16,21,& 23 Basic Cake Decorating \$50.00

Same as August description.

September 28th Macaroons \$70.00

Our own Julie will welcome a special guest teacher, Julia Anderson, they will teach you 2 different way to make Macaroons. Learn to make different fillings for your cookies. All supplies are furnished and students will take home what they make.

September 30th Gluten Free Donuts \$70.00 6:30 to 9:00 pm

Our gluten free expert Betsy Braun, will teach us how to make our own gluten free flour. Each student will receive their own pre mixed flour to work with. We will make Chocolate, Vanilla, and Cardamom donuts. Learn different frostings for each donut. Take home what you make.