



2891 S. Bascom Avenue
Campbell, CA. 95008
(408) 377-6808

FALL CLASS SCHEDULE

INTERMEDIATE CAKE DECORATING SEPT. 22, 27, 29 & OCT. 6

In the first night of class, we will review and discuss what is taught in the basic cake decorating class and there will be a demonstration of what will be taught in this intermediate class. You will learn how to work with fondant, create royal icing flowers, borders, how to use Russian tips and more. On your final night you will bring in a cake you bake at home and decorate it using the techniques you have learned in class. The tuition fee does *not* include supplies, but students will receive a class discount if you purchase supplies at the shop during the class. **Class fee \$55**



BASIC CAKE DECORATING

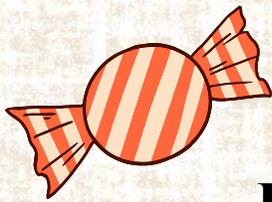
OCTOBER 11, 13, 18, 20

JANUARY 10, 12, 17, 19

FEBRUARY 21, 23, 28, MARCH 2

Each session consists of four evening classes covering the basics of cake decorating. Students will learn to split, fill, frost and decorate a cake while learning how to get your icing smooth and crumb free. The first night will be a demonstration and discussion of what you will learn, and an explanation of the supplies needed. The next three nights will be learning and practicing. On the last night you will bring in a cake that you have pre-made and iced, then decorate it with the techniques you learned in class. The tuition fee does not include supplies, but students will receive a class discount if you purchase supplies at the shop during the class. **Class fee \$50**





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FALL CLASS SCHEDULE

CANDY CLASS

OCTOBER 25

Learn how to make Halloween themed suckers, truffles, and caramels! So delicious it's scary! All supplies are included. **Class fee \$75**



HALLOWEEN COOKIES

OCTOBER 26

Follow along with Julie as she shows you how to decorate Halloween-themed sugar cookies. A kit will be provided with everything you need, including pre-baked cookies, icing, and decorations. **Class fee \$70**

DONUTS

OCTOBER 27

Learn how to make a yeast dough from scratch! We will then cut out and fry the dough and decorate them for delicious looking & tasting donuts. *There is a four student limit for this class.* **Class fee \$75**



ADVANCED CAKE DECORATING

NOVEMBER 1, 3, 8, & 10

On the first night of class, we will review and discuss what is taught in the basic and intermediate cake decorating classes and there will be a demonstration of what will be taught in this advanced class. This class covers creating two-tiered cakes, fancy borders, flowers, and bows. You will learn to put a bouquet together and how to use luster dust. The class final will be creating a two-tier wedding cake! **Class fee \$75**





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FALL CLASS SCHEDULE

BURNT ALMOND CAKE

NOVEMBER 15

Learn how to make this iconic Bay Area treat! We will have the cake baked and ready for each student to work on, including making the frosting and “burning” the almonds. You will put it together and take home a delicious cake to share with family and friends. **Class fee \$75**



DINNER ROLLS

NOVEMBER 17

Learn how to make three different types of rolls including orange rolls, a buttery fan roll and another “surprise” roll. Julie will go over the steps on how to make up these types of dough. Then everyone will roll and bake some to taste and take home. **Class fee \$70**



PIE CLASS

NOVEMBER 22

Learn how to make an upside-down apple pie, a pumpkin chiffon pie, and a chocolate cream pie. All supplies will be provided, and you will take them home to share. Or not. We won't judge. *Class fee \$75*



BLACK FRIDAY KIDS CLASS

NOVEMBER 24, 11 AM & 1 PM

NOVEMBER 25, 11 AM

Once again, we will have our traditional mini-gingerbread house class for kids. Each class is 45 minutes long and includes a pre-constructed house and candy decorations. **Class fee \$15**





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FALL / WINTER CLASS SCHEDULE

GINGERBREAD HOUSE CLASS

NOVEMBER 29

This standard size house will be on a 14-inch board so you can be creative with your "yard". Frosting and candy will be ready for you to use. We will have plastic decorations for sale, or you can bring some from home to create your masterpiece. If you would like someone to help you decorate your house, you are welcome to bring them. Turn this into family time!

Class fee \$70



MACARONS

DECEMBER 1

Learn how to make red and green Macarons with some fun fillings for impressive holiday treats! ***Class fee \$75***

COOKIE DECORATING

DECEMBER 13

Follow along with Julie as she shows you how to decorate holiday-themed sugar cookies. A kit will be provided with everything you need, including pre-baked cookies, icing, and decorations. ***Class fee \$70***



MINI-FRUIT PIES & FILLED COOKIES

DECEMBER 15

Students will make up a flaky pie crust from scratch and then make three different mini-fruit pies. You will also learn how to make chocolate mallow cookies and fruit filled cookies to take home with your mini pies.

Class fee \$75



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WINTER CLASS SCHEDULE

TRES LECHES CAKE

JANUARY 24

“Tres Leches” means “three milks” in Spanish, and this recipe uses evaporated milk, condensed milk, and heavy cream to make this dense but moist cake. Learn how to make this iconic dessert in this one-night class and take one home to share. **Class fee \$75**



CINNAMON ROLLS

FEBRUARY 2, 6 PM - 8:30 PM

FEBRUARY 7, 6 PM - 8:30 PM

Everyone loves Julie’s cinnamon rolls - come and learn her secrets on how to make them! Julie will go over the preparation of the dough, which we will have pre-made for you to use to create your cinnamon rolls. You will take home your hot cinnamon rolls after class. *There is a four student limit for this class.* **Class fee \$80**



SMALL VALENTINES CAKES

FEBRUARY 9

Learn how to create mini-heart cakes and some small fancy cakes to celebrate this special day. **Class fee \$80**

