

Birthday Parties

<u>Cake decorating, cupcake decorating or candy making</u>	\$30 per child
<u>Cupcake Wars</u>	\$35 per child
<u>Nailed It</u>	\$40 per child without fondant, \$45 with fondant



Save the date

Saturday, April 4th

2891 S. Bascom Avenue

Campbell, CA 95008

(408) 377-6808 or (408) 377-6890

thecakeworks@comcast.net



Class Schedule

January – June 2020



For birthday parties see back panel

Basic Cake Decorating

All receive instruction on all types of frostings, fillings, and how to use necessary tools. Learn to decorate cakes for all occasions. Learn to fill, frost, create borders and how to pipe flowers. Discover how creative you can be with only frosting and a pastry bag!

\$45 per session plus supplies.

(1 SESSION = 4 CLASSES)

Session #1: January 21, 23, 28 and 30

Session #2: March 3, 5, 10 and 12

Session #3: April, 14, 16, 21 and 23

Session #4: May 6, 13, 20 and 27

Session #5: June 2, 4, 9 and 11

Intermediate Cake Decorating

The first night, you will observe a decorating demo, learning how to properly cover a cake in fondant and decorate with fondant flowers. During the second night, you will learn how to make fondant flowers (roses, calla lilies, and daisies) borders and more! The third night consists of making royal icing flowers. On the last night, you have the chance to bring in a cake and decorate how you wish! **\$55 per session, plus supplies.**

Session #1: February 18, 20, 25 and 27

Session #2: May 19, 21, 26 and 28

February

Cupcake Decorating \$65

Feb. 5

Each student will receive a dozen cupcakes and will be able to fill, frost and decorate them all! Some will be dipped in chocolate ganache, others will be covered in whipped cream , and more will be frosted in buttercream!

Doughnuts \$70

Feb. 6

In this class we will make Chocolate-Glazed Bake Cake Doughnuts and Yeast Doughnuts with glaze coating or rolled in sugar. After taking this class you will be able to take some home to show and share with friends and family!

French Macaroons \$75

Feb. 11

In this class you will learn how to make and perfect two types of French Macaroons with a variety of tasty fillings. C'est Magnifique!

Cream Puffs and Chocolate Bliss Pie \$75

Feb. 13

In this class we will make cream puffs and fill them with custard or whipped cream, it's up to you! Then we will make a dark and white chocolate cream pie. Yum!

March

Playing with Russian Tips \$40

Mar. 4

In this class we will supply you with icing and Julie will demonstrate the use of the tips and then you will be able to play with them.

**** this class will take place from 7:00 – 8:30 pm ****

Peanut Brittle and Toffee \$60

Mar. 18

In this class we will make the best peanut brittle and toffee you've ever tasted! Come join us for the fun!

Basic Fondant \$80

Mar. 19

This class covers the basics of decorating cakes with fondant. You will be given a 7-inch cake which you will dirty ice and after cover with fondant. To decorate your beautiful fondant cake, we will make flowers and other items. Everyone will be impressed at your decorating skills!

Baking from Scratch \$70

Mar. 24

You will be the mastermind in the kitchen as you make the best Angel Food Cakes and a delicious Chocolate Mousse Cake!

Burnt Almond and Oreo Cake \$85

Mar. 26

You will learn how to properly burn almonds and make custard in order to perfect the basics of these delightful cakes. You will then receive two 7-inch cakes (one white and one chocolate) to be decorated as you please. Are you ready to get creative?

April

Easter Cookie Decorating \$75

Apr. 7

Cookies will have been baked in an assortment of Spring shapes and designs. With three different icings , you will learn how to decorate these festive treats, taking home beautiful and delicious cookies to amaze friends and family.

Rocky Road Class \$80

Apr. 8

You will be successful in in making the best homemade marshmallow ever, then we will use it to make the best rocky road rolled in walnuts, almonds and coconut. You will learn skills such as hand dipping with real chocolate.

**** this class will take place from 6:30 – 9:00 pm ****

Petit Fours \$80

Apr. 30

We will make 6 different types of Petit Fours you will frost and dip. Also, you are able to decorate them however you want! The flavors we will make will be –

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|-----------------------------------|---------------------------------|
| - White cake with lemon | - Carrot cake with cream cheese |
| - White cake with raspberry | - Burnt Almond |
| - Chocolate with chocolate mousse | - White cake dipped in fondant |

May

Mirror Glaze and Chocolate Drip Cake \$80

May 12

You will make 2 small cakes, one 1 layered with fruit and mirror glaze on top and the other a 3 layered cake with chocolate drip mirror glaze. You will be able to take your cakes home to share!