

To keep our students safe we have limited the number of students per class. Each student will have their own table to work on, supplies will not be shared, and each table will have what is needed for the class. Students will be required to wear a mask.

Not ready to venture out yet?

We are starting some Zoom Classes in July and August. Call for more information.



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## Class Schedule

July – December 2020



## Basic Cake Decorating

Students 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)**

**maximum: 8 people per class**

Session #1: July 28 and 30, Aug 4 and 6

Session #2: Sep 9, 16, 23 and 30

Session #3: Oct 1, 6, 8 and 13

## Intro to 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! **\$50 per session, plus supplies.**

Sept 8, 10, 15 and 17

**maximum: 8 people per class**

## September

### Burnt Almond Cake \$65

**Sept 22**

You will learn how to properly burn almonds and make filling in order to perfect the basics of this delightful cake. You will then receive two 7-inch white cakes to be decorated with your creative skills and go home with the best tasting cake ever! **Max: 6 people**

### Fondant Bat and Turkey \$80

**Sept 29**

In this class you will learn how to create a cute fondant bat and turkey, perfect for your holiday cakes! **Max: 8 people**

## October

### Cookie Decorating for Halloween \$70

**Oct 14**

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

**Max: 8 people**

### Doughnuts \$80

**Oct 20**

In this class we will make Yeast Glaze Doughnuts and Apple Cider Baked Doughnuts. These doughnuts are the best out of the fryer! Bring your favorite drink and enjoy with your doughnuts and after taking this class you will be able to take some home to show and share with friends and family! Yum! **Max: 4 people**

**\*\* this class will take place from 6:30 – 8:30 pm \*\***

### Baking from Scratch \$70

**Oct 27**

For fall you will make a fresh Apple Bunt Cake with an orange cream cheese filling and a caramel glaze. You will also make a Brown Butter Cinnamon Marble Pound Cake with a Buttermilk Glaze. You will get to take one of each home. **Max: 4 people**

### Spooky Candy and Cake Pops \$75

**Oct 29**

We will make truffles and cake pops shaped in spooky Halloween characters.

**Max: 4 people**

## November

### Cinnamon Rolls and Monkey Bread \$70

**Nov 3**

In this class you will roll out premade dough and make cinnamon rolls and monkey bread. We will proof and bake along with glaze. Bring your favorite drink and enjoy these treats and bring some home to share! **Max: 4 people**

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

### Basic Fondant Class \$80

**Nov 10**

You will receive a 7-inch cake that you will fill, frost and cover in fondant or chocolate clay. Then we will make fondant roses or a fondant thanksgiving decorations to put on the cake. **Max: 8 people**

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

### Dinner Rolls \$75

**Nov 18**

Just in time for Thanksgiving dinner! You will learn to make three different yummy rolls: Orange Rolls, Buttery Fan Rolls, and Soft Dinner Rolls. We will have some honey and butter to enjoy the rolls with as soon as they come out of the oven. Take the leftovers home! **Max: 4 people**

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

### Pie Class \$75

**Nov 24**

You get to make three pies(that's right, three!) in this class, including an upside-down caramel apple pie, a rustic apple pear pie, and a pumpkin pie. No need to worry about Thanksgiving pie after this class! **Max: 4 people**

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

## December

### Christmas Cookie Decorating \$70

**Dec 1**

Cookies will have been baked in an assortment of Christmas shapes and designs. With three different icings, you will learn how to decorate these festive treats, taking beautiful and delicious cookies home to your friends and family. **Max: 8 people**

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

### Gingerbread House Class \$60

**Dec 2**

Start your own holiday tradition by decorating a gingerbread house to light up your home. We will supply you with the house, candy and icing to create your unique holiday creation. To add to the fun, bring your child to help you decorate it! December is all about spending time with the people you love. What better way to do it than over a sweet treat! **Max: 8 people**