



2022 Class Schedule June to October

All classes are from 6:30 to 8:30 in the evening. All items made in class are for you to take home. Recipes will be provided when needed. No refunds unless WE cancel the class.

Basic Cake Decorating class

\$50.00 + Supplies

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. The first night is a demonstration of what you will learn. The next three nights will cover learning and practicing what has been demonstrated. The 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 and students will get a 10% discount on what they need for class.

June 14 th , 16 th , 21 st , 23 rd	6:30pm – 8:30pm
July 12 th , 14 th , 19 th , 21 st	6:30pm - 8:30pm
August 9 th , 11 th , 16 th , 18 th	3:30pm – 5:30pm
October 11 th , 13 th , 18 th , 20 th	6:30pm – 8:30pm

MACARONS

June 28th

\$75.00

Julie and Julia will team up again for this class. Students will learn two different ways to make macarons. Learn different fillings and how to combine flavors for a delicious treat.

BURNT ALMOND CAKE

June 30th

\$70.00

We will have a cake baked and ready for each student to work on. Learn how to make the frosting and how to burn the almonds, Put it all together for a delicious cake to share.

DANISH

July 28

\$80.00

The dough will be made up for students to use in class, but you will learn to make it up so you can do it at home. We will teach you several types of pastries to do using this dough. Whatever you make up in class is yours to take home and share.

CHOCOLATE—CHOCOLATE—CHOCOLATE

August 2nd.

\$75.00

A rich chocolate cake will be waiting for you to finish in class. Chocolate mousse, chocolate fudge, filling and/or frosting to create your cake. Then make up some chocolate designs to finish and decorate your cake. Take home and enjoy.



MINI PIES August 4th \$75.00

This class will make up a flaky pie crust, then make several mini fruit pies to taste here or take home.

MIRROR GLAZE August 23rd \$75.00

Students will get two 7" cakes to fill with a fruit filling and frost with buttercream. Learn to make the mirror glaze, color it, and use it to cover your cake.

GUAVA & MANGO CAKES August 25th \$85.00

We will provide a Guava sponge cake and a white cake for the Mango for you to fill, frost and decorate to finish your cakes. A recipe for the sponge cake will be provided.

SMALL & FANCY DESSERTS Sept, 8th \$80.00

If you have ever attended our "April Anniversary Sale", you will have sampled the desserts that we have for you to taste! Learn how to create them in this class. Chocolate with Chocolate Mousse, White with Raspberry, Burnt Almond and MORE!

CREAM PUFFS & ECLAIRS Sept. 13th \$75.00

Students will pipe & bake Cream Puffs & Eclairs during class. We will make Whipped Cream, Pastry Cream, Chocolate Mousse & Lemon Curd for fillings. Students will take home these tasty treats.

PETIT FOURS Sept. 15th \$80.00

Small cakes will be provided for you to fill & decorate. Learn to make a Poured Fondant, and what fillings are best for these tiny cakes, then make some decorations in Chocolate & Fondant to finish your Petit Fours.

CANDY CLASS Oct. 25th \$75.00

Truffles, Caramel & Suckers will be made in class with a Halloween Theme!

HALLOWEEN COOKIES Oct. 26th \$70.00

A kit will be provided with everything you need to follow along with Julie as she shows you how to decorate these cute cookies.

DONUTS Oct. 27th \$75.00

Learn how to make a Yeast Dough from scratch, cut out & fry Donuts & decorate them for delicious looking & tasty Donuts.

THERE IS A 4 STUDENT LIMIT FOR THIS CLASS!