



**Basic Cake Decorating class**

**\$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. 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.

January 18 <sup>th</sup> , 20 <sup>th</sup> , 25 <sup>th</sup> , 27 <sup>th</sup>	6:30pm – 8:30pm
February 22 <sup>nd</sup> , 24 <sup>th</sup> , March 1 <sup>st</sup> & 3 <sup>rd</sup>	6:30pm - 8:30pm
March 2 <sup>nd</sup> , 9 <sup>th</sup> , 16 <sup>th</sup> , 23 <sup>rd</sup>	3:30pm – 5:30pm
May 24 <sup>th</sup> , 26 <sup>th</sup> , 31 <sup>st</sup> , June 2 <sup>nd</sup>	6:30pm – 8:30pm

**February 7<sup>th</sup> – Valentine Cookie Decorating (Virtual)**

**\$65.00**

Our Zoom cookie decorating classes are back! First up – Valentine sugar cookies! Join us from the comfort of your kitchen as Julie guides us in decorating adorable Valentine themed cookies. This class is perfect for families, couples or singles! Registration includes the supply kit (cookies, icing, sprinkles, recipes) and must be picked up at the shop. Please call the shop to register for the class and reserve your spot. A Zoom link will be sent to each registered participant.

**February 8<sup>th</sup> – Macarons**

**\$70.00**

Julie and a special guest teacher, Julia Anderson, will teach you 2 different ways to make macarons, including different fillings like ganache and lemon buttercream. We will be making both round and heart shaped cookies. All supplies are furnished, and students will take home their creations.

**February 10<sup>th</sup> - Fancy Tarts For your Sweetheart**

**\$75.00**

Julie and Julia team up again for this new class! You will learn how to make lemon curd and raspberry tarts as well as chocolate and raspberry tarts. It will be love at first bite!

***All Classes are from 6:30 PM – 8:30 PM unless otherwise noted***

***\*\*\*No Refunds Unless We Cancel a Class\*\*\****



**February 15<sup>th</sup> – Frosting Class** **\$70.00**

Learn how to make American buttercream, Swiss buttercream, and chocolate fudge frosting. Delicious! Students will receive cupcakes to frost and take home.

**February 17<sup>th</sup> – Baking from scratch – German Chocolate Cake & Brownie Cake** **\$70.00**

Skip the pre-packaged mix and learn how to make German chocolate cake and brownie cake from scratch! We will demonstrate how to make the cakes and frostings from scratch, and each student will receive pre-baked cakes to frost and take home.

**March 8<sup>th</sup> – Basic Fondant** **\$75.00**

Each student will receive a pre-baked 7-inch cake to fill, ice and cover with fondant. We will show you different ways to create fondant decorations, including shapes and flowers to finish decorating the cake to take home.

**March 10<sup>th</sup> – St. Patrick's Day and Spring Cookie Decorating** **\$70.00**

Each student will receive eight of Julie's delicious sugar cookies, icing and sprinkles. Julie will then demonstrate different techniques to decorate the cookies.

**March 15<sup>th</sup> – Cream Puff & Eclairs** **\$70.00**

Students will pipe and bake cream puffs & eclairs during class. We will then make whipped cream, pastry cream, chocolate mousse and lemon curd for fillings. Students will take home their creations along with the recipes.

**March 22<sup>nd</sup>, 24<sup>th</sup>, 29<sup>th</sup>, 31<sup>st</sup>. – Intermediate Cake Decorating** **\$60.00**

This 4-day class will cover intermediate cake decorating. You will learn how to make icing, how to frost your cake, how to create icing roses, rosebuds, and borders as well as how to make flowers and shapes from fondant. The first night is a demonstration of what you will learn. The next three nights will cover learning and practicing what has been demonstrated. On the last night, you will bring in a cake that you have baked, filled, and frosted, and then will decorate in class using techniques you have learned. Students will need to supply their 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.

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**April 7<sup>th</sup> – Rocky Road Class**

**\$75.00**

Students will learn how to temper chocolate and make marshmallow from scratch. To create the rocky road, students will then dip the marshmallow in the chocolate and roll it in different toppings.

**April 12<sup>th</sup> – Small & Fancy Cakes**

**\$75.00**

We will fill and decorate mini cakes (Petit fours) including Lemon & Raspberry, Chocolate Buttercream, and chocolate Cake with Chocolate Mouse. These little cakes are irresistible and are perfect for parties and potlucks!

**April 14<sup>th</sup> – Spring Cookie Decorating (Virtual)**

**\$65.00**

Join us from the comfort of your kitchen as Julie guides us in decorating adorable Spring themed cookies. This class is perfect for families, couples or singles! Please call the shop to register for the class and reserve your spot. A Zoom link will be sent to each registered participant. Registration includes the supply kit (cookies, icing, sprinkles, recipes) and must be picked up at the shop. Please call the shop to register for the class and reserve your spot. A Zoom link will be sent to each registered participant.

**April 21<sup>st</sup> – Donuts**

**\$70.00**

Students will learn how to make a yeast dough from scratch. They will then cut out, fry, glaze and decorate your delicious creations!

**May 3<sup>rd</sup>, 5<sup>th</sup>, 10<sup>th</sup>, 12<sup>th</sup> – Advanced Cake Decorating**

**\$70.00**

This 4-day class will cover advanced cake decorating. You will learn how to stack a 2-tier cake covered in fondant, as well as make fondant bows and flowers. The first night is a demonstration of what you will learn. The next three nights will cover what was demonstrated. On the last night, you will bring in a cake that you have baked, filled and frosted, and then will decorate in class using techniques you have learned. Students will need to supply their 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.

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