

Bakery Classes for 2017

Sweet Notes for all registrants:

Classes require a minimum of three attendees in order to be scheduled, deposits will be refunded if minimum is not fulfilled.

Any cancellations will be charged a non-refundable deposit of \$100.00, we encourage those who cannot attend their class to pass their fun, foodie experience on to a friend. Should a class be cancelled for any reason, a full refund will be issued.

We have a maximum of six people per class

Private classes are available, please contact us to schedule.

No tools or equipment required.

Basic Cake Decorating Skills

In this three-hour class, you will work with both buttercream and fondant to create a masterful cake. This class is suitable for all ages and you will leave with a delicious and fabulously decorated 4 layer, 6" round cake to share with your friends and family.

Dates:

Tuesday November 14 – 5:30pm to 8:30pm

Wednesday November 15 – 12:00pm to 3:00pm

\$140.00 + tax

Introduction to Cupcake Decorating

In this two-hour class, you will work with both buttercream and fondant to create sweet cupcake treats. This class is suitable for all ages and you will leave with a dozen fabulously decorated sweet treats to share with your friends and family.

Dates:

Tuesday November 21 – 6:00pm to 8:00pm

Wednesday November 22 – 12:00pm to 2:00pm

\$105.00 + tax

Naked Cake Decorating

One of the more popular style cakes right now is the Naked Cake – all the rage in trendy cakes! Come join us to demystify it's beauty. Together we will cut, stack, mask and scrape our cakes creating the perfect canvas for us to place treats on top.

You will also learn how to create your own stunning chocolate shards, feathers and other wonders designed purely for the “WOW” factor. Be sure to take lots of pictures as this tasty cake is definitely going to be a crowd pleaser among your social media fans and your taste buds!

Tuesday November 28 – 5:30pm to 8:30pm

\$105.00 + tax

Unicorn Cake Class

Join us for a class that everyone is buzzing about! The elusive magical Unicorn Cake became a cake phenomenon of 2017 and this is your chance to create your very own. In this class, you will learn to properly mask a cake in buttercream, create a Unicorn horn out of a dowel and fondant, paint using edible gold, create gumpaste ears and eyes and lastly pipe a “mane” using various piping techniques. Be prepared to wow your friends and family with your whimsical and stunning creation.

Wednesday November 29 – 12:00pm to 3:00pm

\$140.00 + tax

Seasonal Classes

Gingerbread House Cake

Gingerbread cookie houses are a tradition for the holiday season so why not add a twist and make a Gingerbread house CAKE!?! In this five-hour class you will learn how to stack, fill and mask the beginnings of a cake and then sculpt it to create a Gingerbread House. Together we will stack, shape and sculpt a cake, mask and cover your house with fondant and put all the finishing touches on it to make a "Home SWEET Home"

Class Dates:

Saturday December 2 – 10:00am to 3:00pm

Monday December 18 – 10:00am to 3:00pm

\$375.00 + tax

Christmas Scene Cake

The "Drip cake" is all the rage and we're making it part of Christmas! In this three-hour class we will start by stacking, filling and finishing a cake with buttercream in an ombré effect and learn how to create the perfect chocolate drip. Once you're done with your cake, we will put together a magical winter scene using cookie shapes and other decorative sweets to make a magical cake suitable for your Christmas sweets table!

Tuesday December 12 – 5:30pm to 8:30pm

Tuesday December 19 – 12:00am to 3:00pm

\$165.00 + tax

Rudolph Cake

Make Rudolph come alive as a cake, just like the elusive Unicorn cake. You will learn how to properly mask a cake in buttercream, create reindeer antlers out of a dowel and fondant, paint using edible gold, create gumpaste ears, eyes and a nose and lastly pipe his little tuft of hair. Christmas will be even *sweeter* with this little visitor!

Dates:

Saturday December 9 – 1:00pm to 4:00pm

Saturday December 16 – 1:00pm to 4:00pm

Thursday December 21 – 11:00am to 2:00pm

\$165.00 + tax