

Winter /Spring 2023 Adult, Family, and Kids Events

Ages for events are in the descriptions.

(Online registration available at Eventbrite.com)

★Gluten Free option available for an additional fee ★

Ombre' Cake Decorating with Buttercream Rosettes \$69.....1/19, 6-7:30pm

Are you looking for a beginner's class to learn how to frost and decorate a cake that has a wow look? This class is for you! With the right tools, techniques, and icing consistency, you'll be surprised at what creations you can make. You'll fill, frost, and decorate a 2-layer 6 inch cake with an ombre' or scattered rosette design. For adults or teens 13 years and older. **A basic decorating kit is available for purchase with this event for you to take home. ★**

Bake and Decorate My First Birthday Cake \$89..... Sundays 1/22, or 2/19 12-3:00pm

You asked for it, so we created it. This is a 3-hour step-by-step baking, frosting making, and decorating a cake event. Includes decorating techniques: shell boarders, writing, drop flowers and leaves, recipes, and a cake to take home. Space limited Adults or teens 13 years and older. **An intermediate decorating kit is available for purchase at the time of registration for you to take home.**

New Teen Series: Future Pastry Chef Friday Literary Cake Decorating

Literary Cake Decorating Series \$295Friday 1/27, 2/24, 3/24, and 4/28 4:30-7:00pm

We're turning popular literature stories into beautiful cakes! This series of 4 classes, held monthly is geared for 6-12th graders. In this class, you will utilize literature themes and turn beloved stories into a showstopping cakes Students will be guided on with step-by-step instruction, learn tricks of the trade to gain practical skills and experience, and take home your own cake each week. Cake designs inspired from: the book of monster's cake- The Prisoner of Azkaban by J.K. Rowling, The un-birthday cake, -Alice in Wonderland by Carol Lewis, art deco cake- The Great Gatsby by F. Scott Fitzgerald, treasure island map cake- Treasure Island By Robert Louis Stevenson. Students are encouraged to read the books each month! A couple pieces of pizza and lemonade will be provided.

We cannot accommodate vegan diets for this series. Please email us if you have dietary questions regarding ingredients. Make-up classes for a missed class or refunds are not available. Space is limited. **An intermediate decorating kit is available for purchase at the time of registration for you to take home. ★**

French Macaron Baking \$99Sunday 2/5 or 4/16, 12-3:30pm

Join us for a fun day learning how to make classic French Macarons. During this 3.5-hour class, you'll mix, pipe, and bake France's favorite cookie. Baking tips will be provided throughout the class. Plan to take home more than a dozen cookies. Naturally gluten free friendly, not nut free. Space limited Adults or teens 13 years and older. ★

"Galantine" Sugar Cookie Decorating \$69/person or \$120/pair.....Friday 2/10, 6-7:30pm

Grab your favorite Gal Pal and come create some heart-felt cookies. We'll have the cookies baked and ready for you to focus on decorating about 12 elegant custom sugar cookies using the much-requested royal icing flooding technique. For adults or teens 13 years and older. **Order additional dough at the time of registration to bake more cookies at home with your family. ★**

7th Annual Valentine's Day Date Night "Nailed -It Theme"

Cake Decorating Event \$98 per couple..... Monday 2/13 or 2/14, 6:00pm-7:30 pm

Our Valentine tradition continues. Calling all amateur cake decorating couples to participate in a mini "Nailed-It" competition. Bring your sweetheart, BFF or significant other for a fun night. You'll decorate a cake by replicating a themed professionally decorated cake and compete for gift certificates and prizes. Then take your home. An intermediate decorating kit is available for purchase at the time of registration for you to take home at the end of the event. GF or Vegan options available for this event. \$25.

Rainbow Cake Decorating \$69..... Thursday 3/2, 6:00-7:30pm

Do you have a difficult time decorating a sheet cake? In this class you'll transition a sheet cake into a layered cake. Just in time for St. Patrick's Day, you'll utilizing our unique Faux fondant smoothing technique to create a rainbow design in buttercream frosting. For adults or teens 13 years and older. **An intermediate decorating kit is available for purchase at the time of registration for you to take home at the end of the event. ★**

(Adult and Child, or Singles) Leprechaun Hat Cake Decorating \$79/couple \$69 single.....Friday 3/10 5:30-7pm

Try your luck decorating a lucky leprechaun hat. You and a youngster (5-year old's and older) will decorate a 6-inch layer cake. **An intermediate decorating kit is available for purchase at the time of registration for you to take home at the end of the event. ★**