

Winter /Spring 2023 Adult, Family, and Kids Events

Ages for events are in the descriptions.
(Online registration available at [Eventbrite.com](https://www.eventbrite.com))
★Gluten Free option available for an additional fee ★

Bake and Decorate My First Birthday Cake \$89..... Sundays 1/22, or 2/26 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.*

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.* ★

Tiered Fondant Book Cake Decorating \$85.....Thursday 3/16 6-8:30pm
Have you been watching the experts decorate cakes with fondant? Come try it yourself by creating a tiered book shaped cake in a theme based on your favorite novel. You'll torte, frost, cover with fondant, and tier (stack) your cake. Space limited. 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.* ★