

Spring Kids Future Pastry Chef Mini Camp

“Imposters”

\$189 both days/camper, \$100 one day/camper Monday and/or Tuesday 3/20 & 21 10:00-3:00

In this Imposter Decorating Class, students will learn cake and cupcake decorating techniques that will make the delicious, sweet treat appear to be a savory snack. Students will learn how to work with fondant, gum paste, chocolate, and buttercream as they turn their “mini cakes”, cupcakes into food art. Monday we'll bake and decorate a cake to resemble a pizza. Tuesday we'll bake and decorate cupcakes that look like: hamburgers, veggies on the grill, Chow Mein noodles with fondant veggies, and a cherry pie with lattice. Each cupcake is a work of art and sure to be a surprise! **A basic decorating kit is available for purchase at the time of registration for you to take home at the end of the event.**

This 2-day minicamp is geared for kids 8-15 years old. Campers should wear closed toe shoes, bring lunch and an apron, labeled water bottle, and have hair pulled back in a braid or bun if long for safety. We are not a nut free bakery. If your camper has Food Allergies or special needs, please let us know at the time of registration or at least a week before camp. You will be standing, baking, and working for most of the camp. In our camps you'll work together with other students in a fun. Bakers need to bring a lunch and wear closed toe shoes, bring an apron, and have hair pulled back and restrained if long for safety. We are not a nut free bakery. If your baker has Food Allergies or special needs, please call us prior to registrations to see if we can accommodate the need.

(Adult and Child or Singles) Family Bunny cake \$79/couple \$69 singleThursday 4/6, 6-7:30pm

Hop on over to do downtown Dublin before the Easter Bunny arrives. You and a youngster (5-year old's and older) will decorate a shaped cake and use fondant for accents. When you register choose either chocolate buttercream (brown bunny) or vanilla buttercream (white bunny) for your frosting flavor. All cakes are vanilla due to decorating ease. **A basic decorating kit is available for purchase with this event for you to take home. ★**

Cartoon/Comic Cake Decorating \$69.....Thursday 4/13, 6-7:30pm

Cartoon/Comic cakes are the new trend. Try your hand at decorating this fun 6-inch layer cake. You'll torte, fill and frost this cake using our unique Faux fondant smoothing technique. Pipe designs to look like cartoon figures. 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. ★**

Ombre' Cake Decorating with Buttercream Rosettes \$69.....4/27, 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. ★**

19th Annual Summer Kids Future Pastry Chef Camp

Harry Potter will be our theme for our 19th summer camps that begin June 19th and run through August 3th.

Follow us on Eventbrite.com and Facebook to be notified once our schedule is available. It is anticipated to be posted by January 22..

New Decorating Kits

13 piece Basic Decorating Kit includes: 2-D, 2, 3 tips, 2 couplers, cake smoother, bag clip, 3 disposable bags, Icing spatula \$20.00.

16 piece Intermediate Decorating Kit includes: Icer, 2-D, 2, 3 tips, 2 couplers, cake smoother, decorating comb, bag clip, 4 disposable bags, Icing spatula \$25.00.

★ Gluten free options are available upon request for an additional \$25 fee.

GIFT CERTIFICATES available at <https://squareup.com/gift/1ZHSR12MQ72DT/order> and in our store.

WHAT TO BRING to Events? Our CupCakery provides all ingredients, baked goods, and supplies. We recommend you bring an Apron.

COVID-19 PROTOCOLS: If you feel ill or have a fever please do not come. You're welcome to give your ticket to a friend in your place.

DIETARY NEED: Please let us know at the time of registration If you have dietary or other needs. We are not a nut free facility.

NO REFUND POLICY: Our events have limited attendance to ensure your safety and the safety of our staff. All purchases are final. No refunds or exchanges are available even if due to illness. Although refunds or exchanges are unavailable, you may to give your ticket to a friend like you might do for a movie or concert. If Our CupCakery must reschedule or cancel an event we will contact, you by the phone number or email address you provided at the time of registration. A full refund will be provided, or you may transfer to another event that is available.

SNOW POLICY: If Franklin County and Dublin City are open our classes will be conducted. We only cancel if the roads are closed.

Register online at Eventbrite.com, (over the phone or in person at our store at least 5 days prior to event)

Street parking and a parking lot available across from our store.

www.ourcupcakery.com

info@ourcupcakery.com

Our CupCakery 54 South High St, Dublin, OH 43017 614.659.1555