Cake Craft Classes

SEPTEMBER-DECEMBER 2018

**Pre-registration and deposit required on all classes.**

**Single Classes require full payment at time of registration.**

**Students can register in person or via phone (requires a credit card) by calling**

**(937) 426-0369.**

**Cancellation Policy:** In order to receive a full refund, your cancellation must be made a **minimum of 5 Days prior to the start date of class.** Cancellations submitted less than 5 days will not be honored.

We will, of course, give a full refund on classes cancelled by us due to insufficient sign-ups.

Class fees that are refunded also have the option of applying that fee toward any class offered on the schedule.

**\* Denotes students are to furnish their own supplies.**

**Supply list furnished at registration, unless otherwise noted.**

Cake Craft, Inc.

3341 Dayton-Xenia Rd.,

Beavercreek, Ohio 45432

(937) 426-0369

**CAKE DECORATING**

# BEGINNER CAKE DECORATING \*

You will learn to bake level cakes, crumb coat, ice cakes smooth, creating a bakery style cake to decorate. We cover flowers, borders, design transfer, figure piping and basket weave.

**Supply list furnished at first class.**

# Instructor: Mary

Cost: $80.00 **6 week session** (2 hrs each)

MORNINGS

Starts: 10:00 AM Wed. 9/5

EVENINGS

Starts: 6:30 PM Wed. 9/5

Or 6:30 PM Thur. 9/6

# ADVANCED CAKE DECORATING \*

# For the serious cake decorator: Learn advanced flowers, lattice and stringwork, rolled fondant, 3-D figure piping, Cornelli and Sotos lace.

**Supply list furnished at first class**.

# Instructor: Angela

Cost: $80.00 **6 week session** (2 hrs each)

Starts: 6:30 PM Tues. 9/11

**CUPCAKES**

**PINKY & PERKY\***

Honoring breast cancer awareness month is the focus of this cupcake class. There will be a mixture of cupcakes fashioned after beautiful bosoms, those containing inspirational messages, or some that you just can’t help but chuckle at. The point is clear – FIGHT ON!

**Some supplies furnished**.

Instructor: Angela

Cost: $45.00 One 2 hour session

Starts: 6:30 PM Tues. 10/23

**WOODLAND WONDER\***

Fall is the perfect time of year to get in touch with Mother Nature. Start by crafting woodland animal cupcakes using various techniques. What could be sweeter than an edible habitat?!

**Some supplies furnished**.

Instructor: Angela

Cost: $45.00 One 2 hour session

Starts: 3:00 PM Sat. 10/13

**TURKEY TOPPERS\***

Learn to make the most endearing fondant turkeys that will adorn the tops of your cupcakes. In conjunction, other Thanksgiving designs will be explored. After all, turkey is best served with sides!

**Some supplies furnished**.

Instructor: Angela

Cost: $45.00 One 2 hour session

Starts: 6:30 PM Tues. 11/20

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**SEASONAL COOKIES**

**FABULOUSLY FLORAL\***

This fall, spice up cookies with sugar flowers.

Using various cutters and tools, you will transform flat, floral cookies into realistic 3-D blossoms.

**Most supplies furnished**.

Instructor: Angela

Cost: $50.00 One 2 hour session

Starts: 3:00 PM Sat. 9/29

**FONDANT & GUMPASTE**

# HOLIDAY LACE \*

Simulate an effective lace technique overlay atop your buttercream cake. Working with fondant, cutters and buttercream icing your cutwork lace is revealed. The finished product has a vintage feel that even Mrs. Claus would be proud of!

**Some supplies furnished**.

Instructor: Angela

Cost: $45.00 One 2 hour session

Starts: 6:30 PM Tues. 12/4

**SPECIALTY**

**ADULT & CHILD**

**PROJECTS**

**ADULT & CHILD PUMPKIN PATCH\***

This year why not carve edible pumpkins! Bring your jack-o-lantern cookies to life using fondant and other small edible finds.

**Most supplies furnished - you may want to bring an apron**

Instructor: Angela

Cost: $55.00 per pair, one 2 hour session

Starts: 3:00 PM Sat. 10/27

**ADULT & CHILD COOKIE CENTERPIECE\***

Trim-a-tree together! Working with simple shapes, butter cream icing and festive sprinkles, you will build a 3-D gingerbread Christmas cookie tree. Your imagination and design aesthetic is all it takes to transform it into a traditional, winter inspired or rustic woodland centerpiece. Can you say, *TREElicious*?!

**Some supplies furnished - you may want to bring an apron**

Cost: $45.00 per pair, one 2 hour session

Starts: 3:00 PM Sat. 12/1

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**CANDY MAKING**

**CHRISTMAS CANDY**

Learn all you need to know about chocolates and candy making! This class will cover dipping, filling, and molding Cherries, Buckeyes, Turtles and Cream Centers.

Take home a box of assorted chocolates for

the holidays!

**All supplies furnished**.

Instructor: Theresa

Starts: 1:00 PM – Sat. 11/10

Cost: $50.00 – One 2 hour session

**TRUFFLES**

For the EXTREME CHOCOLATE LOVER! Covers demonstrations, recipes, and samples of this wonderful chocolate and cream candy, known as the Truffle. This candy makes a beautiful and delicious Wedding Favor.

**All Supplies Furnished.**

Instructor: Mary

Starts: 6:30 PM – Wed. 11/14

Cost: $45.00 – One 2 hour session

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