

The CakeWorks

2010 Fall Schedule

Important! All classes are from 7 to 9 in the evening unless otherwise noted. All supplies are provided UNLESS the description states that you need to furnish your own.

Teacher is Julie Cancilla. NO refunds unless we cancel the class.

BASIC CAKE DECORATING:

Learn to decorate cake for all occasions. Split, fill, frost, create borders, flowers and practice writing. Discover how creative you can be with a pastry bag and frosting. The first class is a demo; you will be given a list of supplies you need to purchase for class. Each class session is four evenings.

Cost is \$38.00 (Plus supplies, if you don't already have them).

Aug. 4, 11, 18, 25

Sept. 7, 9, 14, 16

Nov. 2, 4, 9, 11

INTERMEDIATE CAKE DECORATING:

Perfect your skills and learn more borders, flowers, and garlands. You may need some supplies.

Cost is \$45.00

Oct. 5, 7, 12, 14

ADVANCED CAKE DECORATING:

Students in this class will learn different decorating techniques. String work, color flow, figure piping and more will be covered. A wedding cake will be your final project. Each class session is four evenings.

Cost is \$49.00

Oct. 19, 21, 26, 28

WEDDING COOKIE DECORATING CLASS:

We will have sugar cookies cut out: bell, wedding dress, shoes, diamond rings, and more. We will then frost the cookies with royal icing, fondant, and chocolate, and then decorated with pearls, sprinkles, and pearl/disco dust. You'll take home 8-10 beautiful cookies.

Cost is \$60.00

Aug. 17th

FUN WITH CUPCAKES:

Chocolate, white, red velvet, and carrot cupcakes, we will show you how to fill, frost, and show you different techniques in decorating. You will home about a dozen cupcakes.

Cost is \$60.00

Aug. 24th

BASIC FONDANT:

Students will learn to work with this popular icing. Roll out, color and cover your cake. Decorate for fall with leaves, pumpkins, etc... Take your cake home to show off your skills.

Cost is \$70.00

Sept. 22nd

FRENCH PASTRY:

We will make a fabulous baked custard- we will add chocolate, to make chocolate custard, and whip cream to make a Bavarian cream. We will then fill breads bread, cream puffs, éclairs, and napoleons; you will take home all the treats you make!

Cost is \$70.00

Sept. 23rd

HOLLOWEEN CANDY:

Make and decorate chocolate suckers, we will also make hard candy suckers.

Cost is \$45.00

Oct. 20th

CUPCAKES FOR THE HOLIDAYS:

You will get to make scary Halloween monsters, thanksgiving turkeys, and fun Christmas cupcakes. You will take home about a dozen cupcakes.

Cost is \$60.00

Oct. 27th

BAKING FROM SCRATCH:

July and Patty have been playing with cakes from scratch and have come up with a moist white cake, rich chocolate cake, coconut bunt cake, and a mini pineapple upside-down cake. We will make and bake them all in class.

Cost is \$75.00

Nov. 10th

CINNAMON ROLLS:

This is a popular class and fills up fast. Use our mix to make the "best ever" Cinnamon Rolls. You will also be making Danish Pastries in class. Take home what you make.

Cost is \$60.00

Nov. 16th

THANKSGIVING PIE CLASS:

Make a pie crust from scratch, homemade pumpkin pie filling, pecan pie filling from our mix, and rustic apple pie from scratch.

Cost is \$70.00

Nov. 18th

ROLLED BUTTER CREAM FONDANT:

We will make a rolled butter cream fondant from scratch and we will also show our new rolled butter cream from satin ice. You will get a 7 inch cake to frost with the rolled butter cream of your choice.

Cost is \$70.00

Nov. 30th

GINGERBREAD HOUSE:

We will have the house baked and put together for you to decorate. All candy and royal icing is supplied, you may purchase here, or bring in, plastic items to use to personalize your house. These make great centerpieces for your holiday table. (They smell great, also)

Cost is \$60.00

Dec. 1st

CHRISTMAS FONDANT:

You will get a 6 inch square cake, learn how to cover it with fondant, and decorate to look like a Christmas package and take it home to share with family and friends!

Cost is \$75.00

Dec. 7th

CHRISTMAS CUTOUT COOKIES:

Decorate holiday themed cookies for gifts and treats. We will have cookies all baked and ready for you to ice and decorate. We will have 3 different types of icing for you to use to create your treats. Everyone in class will have plenty of cookies to decorate and take home.

Cost is \$60.00

Dec. 8th

CANDY CLASS:

Cut "Home-Made" Marshmallow into Holiday shapes to dip in chocolate and use Royal Icing and Fondant to decorate. Make Truffles and Peppermint Bark for Christmas gifts. Take home your candy.

Cost is \$60.00

Dec. 9th

KIDS CLASSES:

FONDANT FOR KIDS: (Ages 8 to 16)

Each student will receive a 7" layer cake to work on. They will fill it with a fruit filling, lightly frost with Butter cream, and then roll out fondant to cover their cake.

Cost is \$45.00

Oct. 2 (10:00 to 11:30 p.m.)

KIDS HAUNTED HOUSE:

Kids will receive a gingerbread house; we will supply all supplies to decorate a spooky haunted house for Halloween.

Cost is \$35.00

Oct. 23rd (10:30-11:30am)

KIDS SPOOKY CUPCAKE CLASS:

Make cupcakes to look like spooky monsters, scary cats, and ghosts. They will make 6-8 cupcakes to take home and enjoy!

Cost is \$30.00

Oct. 30th (11:00-12:00pm)

KIDS PIE CLASS:

You will make the dough and filling for a Rustic Apple Pie. And then make the filling for Pumpkin Pie using our "Tart Shells". Pies will be baked and decorated during class.

Cost is \$35.00

Nov. 20th (11:00-12:00pm)

KIDS GINGERBREAD HOUSE:

We will supply an assembled Gingerbread House, icing and decorations. If you wish, you may purchase plastic items to enhance your house. We will have a nice selection for you to choose from.

Cost is \$35.00

Dec. 4th (9:30-10:30am)

Dec. 11th (9:30-10:30am)

GINGERBREAD HOUSE GIVE-AWAY:

DECEMBER 18th AT 2:00pm