

# The Cake Works

## Spring 2010 Class Schedule

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**Refund Policy:** There are no refunds on classes unless we cancel the class. Please check **YOUR** schedule before signing up for a class. **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. "By George" teacher is George Plasencia.

### **BASIC CAKE DECORATING**

You will receive instruction on all types of frosting, fillings, and use of necessary tools. Learn to decorate cakes for all occasions. Split, fill, frost, create borders, flowers and practice writing. Discover how creative you can be with frosting and a pastry bag.

Cost is \$38.00 **plus supplies if you don't already have them**

January 20, 27, Feb. 3, & 10

February 16, 18, 23, 24

April 6, 8, 13, 15

April 27, 29, May 4, & 6

July 6, 8, 13, 15

### **INTERMEDIATE CAKE DECORATING**

Perfect your skills and learn more types of borders, flowers and garlands.

Cost is \$45.00

March 2, 4, 9, 11

May 11, 13, 18, 20

### **ADVANCED CAKE DECORATING**

Students in this class will learn different decorating techniques. String work, color flow, figure piping and more will be covered. A tier cake will be your final project.

Cost is \$50.00

March 16, 18, 23, 25

June 15, 17, 22, 24

### **VALENTINE GOODIES**

Students will have a 6 inch heart cake to work on. You will fill and decorate with Chocolate Ganache. Learn to make macaroon cookies, and we will have cut out sugar cookies for you to decorate. You will have lots of goodies to take home and share with your sweetie.

Cost is \$65.00

February 2<sup>nd</sup>.

### **CUP CAKE CLASS**

You will get an assortment of cupcakes to fill and decorate (White, Chocolate, Red Velvet, Carrot and Graham Cracker). Cream Cheese, Buttercream and Fondant icings will be used. Recipes for cupcakes and frosting will be given out in class.

Cost is \$65.00

February 9<sup>th</sup>

### **VALENTINE CANDIES**

Learn to make different flavored Chocolate Truffles, Cherry Cordials, and some cute Valentine Suckers. All will be great gifts for Valentines Day.

Cost is \$45.00

February 11<sup>th</sup>

### **DANISH FROM SCRATCH (By George)**

Our Pastry expert, George will share his tricks of making great tasting and great looking Danish. You will make and take home fruit, almond, rasin, and figure 8 pastries to have for breakfast with your family.

Cost is \$75.00

February 24<sup>th</sup>

### **TOPSY TURVY CAKE (By George)**

Each student will receive double layer 6, 9, and 12 inch cakes baked and ready for you to fill, frost and decorate. George will show you how to cut and stack the cakes. You will cover in fondant and learn to make fondant decorations for your cake. Make hearts, stripes, stars, polka dots and more, you will also learn to texture the fondant if you want that look for your cake.

Cost is \$165.00

March 3<sup>rd</sup> Note: There will be a limit of 6 students for this class.

### **CHOCOLATE WORK (By George)**

Students receive a 7 inch chocolate cake to work on. You will learn home made Chocolate Ganache and how to pipe chocolate to decorate your cake.

Cost is \$65.00

March 10<sup>th</sup>

### **DECORATE SUGAR COOKIES FOR EASTER**

We will have Easter themed cookies baked and ready to decorate. Royal icing and chocolate will be ready for you to use. We will make and bake Swedish Blonds in class. You will have lots of cookies to take home.

Cost is \$55.00

March 24<sup>th</sup>

### **HOMEMADE MARSHMALLOW**

Julie will share her recipe for yummy marshmallow. Class will make and shape this treat for the upcoming holiday. You can dip it in chocolate, add nuts for rocky road, or just eat it the way it is.

Cost is \$60.00

March 29<sup>th</sup>

### **BUTTER COOKIES (By George)**

George will show us the secrets of a delicious butter cookie. We will shape them like ducks, bunnies and chicks, and then finish by decorating them to take home and share.

Cost is \$45.00

March 31<sup>st</sup>.

### **The Art of Air Brush**

Julie and Henry are teaching this class. Each student will receive 3 cakes (2x2) to cover in fondant then airbrush. You will learn to use a stencil and to blend colors for different effects. A large cake will be used by teachers and students to demonstrate different techniques with an airbrush.

Cost is \$60.00

April 7<sup>th</sup>

### **SPRING FONDANT**

Make a flower pot cake to work on, you will cover in fondant and learn to make roses, daisies, and pansies to fill your flower pot.

Cost is \$70.00

April `14<sup>th</sup>

### **WEDDING CUPCAKES**

This has become the new wedding cake. White, Chocolate and Red Velvet cupcakes will be ready for you to turn into beautiful treats. Buttercream, Fondant, White Chocolate curls tiny brides and grooms and colored sugars are available to use for these special cupcakes.

Cost is \$60.00

April 20<sup>th</sup>

### **COOKIE BASKET**

Decorate 6 large cookies shaped like flowers, lady bugs, bumble bees and more. We will decorate and make them into a beautiful bouquet. This will make a great gift for Mothers Day.

Cost is \$60.00

May 5<sup>th</sup>

### **PETI FOURS**

These little cakes are great for any occasion. We will make and decorate Burnt Almond, Chocolate Mousse, and White cake with lemon or raspberry filling, using Buttercream or Pastry Pride frosting. These are the same cakes we serve at our annual Anniversary Sale.

Cost is \$65.00

May 12<sup>th</sup>

### **CREAM PUFFS (By George)**

You will make cream puff batter, and then pipe it out into swans, and standard shapes. Fill with whipped cream, custard, and chocolate mousse. Chocolate cream puffs will be made also.

Cost is \$65.00

May 19<sup>th</sup>

### **ICE CREAM CAKES**

Learn how to make a variety of yummy Ice Cream Cakes, including a Brownie Ice Cream Roll, a Layered Ice Cream Cake, a Banana Split, and a Hot Fudge Ice Cream Cake.

Cost is \$65.00

May 26<sup>th</sup>

## **KIDS CLASSES**

### **VALENTINE FONDANT**

Receive a heart shaped cake to cover in fondant and decorate. You will also make decorations with fondant to finish your cakes and take home.

Cost is \$35.00

Feb. 13<sup>th</sup> from 1 to 2:30 in the afternoon

### **CAKE DECORATING**

Each child will receive a spatula, 10" pastry bag, tips 3, 16, 22 and 35 and a 2 layer cake to use, work on, and take home. They will split, fill and frost their cakes, and learn basic cake decorating techniques.

Cost is \$35.00

March 13<sup>th</sup> from 4 to 5:30

### **EASTER CANDIES**

You will make: Rocky Road, Truffle Eggs, and Fun Suckers. If time allows we can make a chocolate nest with tiny eggs.

Cost is \$30.00

March 20<sup>th</sup> from 4 to 5:30

### **KIDS FONDANT**

This class has been really popular! They receive a 2 layer cake to work on. Learn to roll out, color, cover your cake and make decorations with fondant. Kids are very creative with fondant; we are always surprised with what they come up with.

Cost is \$40.00

April 17<sup>th</sup> from 4 to 5:30 in the afternoon

### **COOKIES IN A PAIL**

Shaped cookies on a stick will be ready for you to decorate and fill your pail. This would make a great gift for Mom.

Cost is \$35.00

May 1<sup>st</sup> from 4 to 5:30 in the afternoon

# **KIDS COOKING CLASSES**

Kids will learn to make all the items described in the class list. They will make them in class and take home everything they make, (and have not eaten) in class. All supplies will be furnished and taken home when the class is done.

## **KIDS COOKING 1**

### **DAY 1 BREAKFAST**

Pancakes, Green Eggs and Ham, Cheese Toast, Cinnamon Rolls and Monkey Bread.

### **DAY 2 LUNCH**

Applewiches, Personal Pizza, Cheese Quesadilla, Ambrosia Salad, and Cupcakes.

### **DAY 3 DINNER**

Pasta with Homemade Sauce, Sloppy Joes, Garlic Bread, Mini Bundt Cakes, Donuts, and Gelatin Blocks.

Cost for the 3 days is \$135.00

June 23, 24, and 25 from 10:30 a.m. to 1:00 p.m.

## **KIDS COOKING 2**

### **Day 1 Appetizers**

Veggie Tray, Pizza Rolls (made with Crescent Rolls) Ham and Cheese Wraps, Twice Baked Potatoes, Mini Toast Boats, Mini Tacos, cut out Mini Grilled Cheese Bites and Puff Paste Squares with Creamed Chicken.

### **DAY 2 DINNER**

Buttermilk Honey Fried Chicken Fingers, Creamy Mac and Cheese, Shish-Kebabs, Baked Risotto, Twice Baked Sweet Potatoes, Homemade Dinner Rolls.

### **DAY 3 DESSERT**

Mini Pineapple Upside Down Cake, Mini Burnt Almond Cake, Hot Brownies with Ice Cream, Cupcakes-filled-frosted and decorated.

Cost for the 3 days is \$135.00

June 29, 30 and July 1<sup>st</sup> 10:30 a.m. to 1:00 p.m.

