

CAKE DECORATING CLASSES

INTRODUCTION TO CAKE DECORATING

This class is for the beginner. Learn the basics of cake decorating. Instructions will include how to decorate cupcakes and birthday cakes, how to mask and fill cakes, piping flowers and writing on cakes. Take home your own personally decorated cake and cupcakes. **Tools Required:** apron, pencil, scissors, 13 inch palette knife (straight or offset) and a dish towel, large Ziploc bag.

\$175



Four, 3 hour classes

638 2018 February 6 - February 27 6:30 pm - 9:30 pm Tuesday

709 2018 March 20 - April 10 6:30 pm - 9:30 pm Tuesday

728 2018 May 1 - May 22 6:30 pm - 9:30 pm Tuesday

INTERMEDIATE CAKE DECORATING

Learning more control of your piping bag, you will create a string work cake covered in rolled fondant and topped with assorted sugar flowers. **Tools Required:** 8" palette knife, fondant smoother, paring knife, crimper, tweezers, embosser, apron, dish towel, scissors, pencil, dress maker measuring tape, large Ziploc bag plus the supplies from Introduction to Cake Decorating. **Prerequisite:** McCall's Introduction to Cake Decorating or working knowledge of piping skills.

\$175



Four, 3 hour classes

626 2018 February 6 - February 27 6:30 pm - 9:30 pm Tuesday

713 2018 March 20 - April 10 6:30 pm - 9:30 pm Tuesday

648 2018 April 7 - 28 9:30 am - 12:30 pm Saturday

WEDDING CAKES

Design your very own 3-tier wedding cake using rolled fondant. Demonstrations and instructions will include styling, covering cakes, construction and transportation. **Tools Required:** Tools from Introduction and Intermediate Cake Decorating, dress maker tape and a dish towel. **Prerequisite:** Introduction and Intermediate Cake Decorating or a strong knowledge of cake decorating and rolled fondant.

\$250



Two, 7 hour classes

10546 2018 May 26 & June 2 9:30 am - 4:30 pm Saturday

FONDANT AND LACE

Create a 2-tiered cake with ruffles, puffs, and bows. Finish off with lace pieces, using lace mats. (if you have any lace mats, please bring them in). **Tools required:** Tip #4, flat brush #3, small offset spatula 9", non-stick rolling pin, 6" or 12" ruler, dress making tape, pizza cutter, small paring knife, scissors, apron, tea towel, pen/pencil.

\$160

NEW

Four, 3 hour classes

689 2018 March 19 & 21, 26 & 28 6:30 pm - 9:30 pm Monday and Wednesday

AUSTRALIAN LAMBETH

Bring back the charm of English Piping on your next masterpiece. Join us in this class and master the technique of over-piping, scallops, barrels and stringwork extensions. **Tools Required:** #8 or 10 pipping bag with coupler; tips: #101s/261, #1 to #5 plain, #13 to #16, #349, #362; small palette knife; scissors; paring knife; ruler; tape measure; dish towel; #2 round brush. **Prerequisite:** McCall's introduction & Intermediate or a strong working knowledge of piping and rolled fondant work is essential.

\$160

NEW



Four, 3 hour classes

15287 2018 April 5 - 26 6:30 pm - 9:30 pm Thursday

ROAD TRIP TO HOLLAND

Leave your passport and suitcases behind for this three night class. In this class students will construct a unique 3D Pastillage windmill with a rotating sail adorned with a quick tulip and a pair of custom made Dutch Klompens. **Tools Required:** 7" or 9" non-stick rolling pin, small ruler 6", paring knife, small pizza cutter, tips: 2,3,4,12, 1" heart shape cookie cutter, #3 round brush, new emery board, 2 in 1 tool, pen/pencil, apron, tea towel, note book. **Prerequisite:** Knowledge of piping.

\$125

NEW



Three, 3 hour classes

623 2018 April 11 - 25 6:30 pm - 9:30 pm Wednesday

CAKE DECORATING WORKSHOPS

ARTISTIC GELATIN FLOWERS

Learn how to transform simple ingredients into shimmering, edible 3-D floral designs that will amaze your guests! Create vividly coloured flowers and leaves suspended in clear gelatin.

Tools Required: apron, tea towel, Ziploc bag, pen/pencil and notebook for notes.

One, 3 hour class

15386 2018 March 7 6:30 pm - 9:30 pm Wednesday

\$90

NEW



CUPCAKES FIT FOR THE CZAR

Students will learn the secrets of how to use and make beautiful cupcakes with the "famous Russian tips." Each person will take home elaborately decorated cupcakes, that even the Czar would be impressed with! **Tools Required:** 1 set of Russian tips, 6 Russian ball tips (optional), tip #352, small pallet knife, scissors, Russian tip coupler, 3 tri-colour Russian tip coupler (optional), 3 tri-colour Russian ball tip coupler (optional), 15 of 12" disposable piping bags, 3 of 18" disposable piping bags (#5529), tea towels, apron, pen/pencil, note book to take notes, Ziploc bag to take tools home.

Prerequisite: None.

One, 3 hour class

2110 2018 March 5 6:30 pm - 9:30 pm Monday

\$85



COOKIE DECORATING "101" PLUS

During this 2 night class, students will learn the fundamentals of cookie decorating by learning the different consistencies of fondant coverage. Students will also learn more advanced techniques such as, cookie painting, and stenciling. Students will take home all of their cookie works of art. **Tools Required:** Small pallet knife, 10 disposable piping bags, one of each of the following tips #1, #261, #2, #102 and two of #3, non-stick 9" rolling pin, paint brush #2 round, apron, dish towel, coupler and pencil. **Prerequisite:** None.

Two, 3 hour classes

1068 2018 March 5 & 7 6:30 pm - 9:30 pm Monday and Wednesday

688 2018 May 7 & 9 6:30 pm - 9:30 pm Monday and Wednesday

\$125



FABULOUS CUPCAKES

Students learn the paring of fillings to the cupcake. You will take home cupcakes to enjoy and share.

Tools Required: 1 of each #1M, #2D, #4 plain, #352, #12, #103 or #104, 6 disposable bags, small spatula, apron, tea towel, pen/pencil, Ziploc bag. **Prerequisite:** None.

One, 3 hour class

3640 2018 April 25 6:30 pm - 9:30 pm Wednesday

\$85



CUPCAKES FOR BRIDES AND BABIES

Students learn the art of paring fillings to the cupcake. You will take home 2 dozen cupcakes to enjoy and share. Decorations will depict the creative ideas for special occasions such as baby and bridal themed cupcakes using fondant and royal icing. **Tools Required:** small palette knife, pizza cutter, small rolling pin, paint brush #3, plain or scalloped round 4" cutter, apron, tea towel, pen/pencil.

Prerequisite: None.

One, 3 hour class

14438 2018 May 29 6:30 pm - 9:30 pm Tuesday

\$85

NEW

SUGAR CRAFT CLASSES

GUM PASTE FLOWERS

In these 4 nights of making gum paste flowers, you will learn how to make a variety of life size florals such as: Peony, Magnolia, Tulip and Iris with their correspondent foliage. All flowers will be made into an arrangement for you to take home. **Tools Required:** Ridge board, non-stick rolling pin, a gem veiner tool, a firm former, a set of modelling tools and the following cutters: Peony, Magnolia, Tulip and Iris.

Prerequisite: None.

Four, 3 hour classes

10539 2018 May 1 - 22 6:30 pm - 9:30 pm Tuesday

\$175



CHOCOLATE WORKSHOPS

TRADITIONAL TRUFFLES

Join our truffle workshop and make the "Great Chocolate Truffle" Students will learn how to make truffle ganache, how to hand roll truffles then finish off by dipping your truffle in fine Belgian chocolate. Work with 3 different truffle recipes to create and take home a dozen to share or indulge all for yourself. All materials for this class is supplied however you may wish to bring an apron and a pen.

One, 3 hour class

718 2018 January 27 1:30 pm - 4:30 pm Saturday

\$90



PURE CHOCOLATE

You will learn how to temper pure chocolate, do hollow molding, make chocolate curls and a variety of fillings. You'll take home a delicious variety of chocolates made in this workshop! All materials for this class is supplied however you may wish to bring an apron and a pen.

One, 3 hour class

662 2018 January 27 9:30 am - 12:30 pm Saturday

\$90



BAKING WORKSHOPS

BREAD

Ever thought of making your own bread? Join us for this one day bread making class; start by making your own dough, then progress into a variety of Onion, Cheese & Herb, French and Braided breads. We will make our own lunch by making fresh pizza. Students take home their own baked goods. All materials for the class are supplied however you may wish to bring an apron and a pen. One, 7 hour class. *May run over time.

687 2018 February 3 9:30 am - 4:30 pm Saturday

\$160



MACARONS

Create an array of traditional macarons with a variety of flavors and fillings. Students will take home a variety of macarons to enjoy. All materials for the class are supplied however you may wish to bring an apron and a pen. One, 3 hour class. *May run over time.

2429 2018 February 10 9:30 am - 12:30 pm Saturday

\$90



GLUTEN-FREE BAKING

More and more people today are trying to reduce or eliminate gluten from their diet. In this hands-on workshop, we show you the basics of gluten-free baking. All recipes provided in this class are all from scratch, using gluten-free flour (no pre-mixes). A light lunch is provided in this all day baking workshop. Students will make and take home their own delicious gluten-free treats. All materials for the class are supplied however you may wish to bring an apron and a pen. Two, 3 hour class. *May run over time.

2111 2018 February 15 & 22 6:30 pm - 9:30 pm Thursday

\$160



ARTISAN BREAD

Create a tempting range of European inspired rustic artisan bread. Focus on mixing, kneading, folding & shaping techniques. From sandwich bread, to everyday breads, to festive breads. In addition we will make our own lunch by making a fresh Rosemary Focaccia. Students take home their own baked goods. All materials for the class are supplied however you may wish to bring an apron and a pen. One, 7 hour class. *May run over time.

20406 2018 February 17 9:30 am - 4:30 pm Saturday

\$160



BAKING WORKSHOPS CONTINUED

DANISH PASTRIES

\$90

Join us for a delightful time making the envy of every baker, delicious authentic Danish pastries. An assortment of custard, strawberry, apple and lemon danish, pockets and twists will be made. Students take home the goodies made in class. All materials for the class are supplied however you may wish to bring an apron and a pen.

One, 4 hour class. * May run over time.



637 2018 February 24 9:30 am - 1:30 pm Saturday

CROISSANTS

\$90

Make these delicious but simple rich, buttery Croissants. Selection include, almond, chocolate and plain. Students take home their own baked goods. All materials for the class are supplied however you may wish to bring an apron and a pen.

One, 4 hour class. *May run over time.



18100 2018 March 3 9:30 am - 1:30 pm Saturday

PUFF PASTRY ONE

\$160

Learn to make delicious cream horns, cheese straws, turnovers, palm leaves, sausage rolls and Napoleon slices! A light lunch is provided with this all day baking workshop. All materials for the class are supplied however you may wish to bring an apron and a pen.

One, 7 hour class. *May run over time.



673 2018 March 10 9:30 am - 4:30 pm Saturday

DESSERT CAKES IV

\$160

Three more tortes from our series of six classes. In this class the following desserts will be made:

Baked Chocolate Cheesecake, Irish Coffee Mousse and Le Trecadero.

Students take home their own baked goods. A light lunch is provided with this all day baking

workshop. All materials for the class are supplied however you may wish to bring an apron and a pen.

One, 7 hour class



10548 2018 Mar 24 9:30 am - 4:30 pm Saturday

DESSERT CAKES V

\$160

Three more tortes from our series of six classes. In this class the following dessert cakes will be made:

Mailander Torte, White Chocolate Strawberry Mousse Cake and St. Honore torte. Students take home

the cakes made in class. A light lunch is provided with this all day baking workshop. All materials for

the class are supplied however you may wish to bring an apron and a pen.

One, 7 hour class.



2391 2018 April 7 9:30 am - 4:30 pm Saturday

DESSERT CAKES VI

\$160

Three more tortes from our series of six classes. In this class the following desserts will be made:

Butterscotch Caramel Crunch, Red Velvet and Orange Chiffon Cake. Students take home the cakes

made in class. A light lunch is provided with this all day baking workshop. All materials for the class are supplied however you may wish to bring an apron and a pen.

One, 7 hour class.



2399 2018 April 28 9:30 am - 4:30 pm Saturday

BAKING WORKSHOPS CONTINUED

PLATED DESSERTS

\$160

This hands-on class will teach you how to transform your everyday plated desserts to something extra special, guaranteed to impress all your guests. In this class you will be updating the presentation of classic desserts to Plated Desserts such as: A frozen soufflé will have the added touch of raspberry coulis; A chocolate mousse will be finished with a mirror glaze; A hazelnut cake to be wrapped in a chocolate collar. Students take home their own baked goods. A light lunch is provided with this all day baking workshop. All materials for the class are supplied however you may wish to bring an apron and a pen.



One, 7 hour class

18106 2018 April 14 9:30 am - 4:30 pm Saturday

TEA FOR TWO

\$160

Why not come and join us in this class and discover how easy it is to put together a tray of scrumptious cookies for your next tea party. Students will be introduced to a variety of preparation methods and finally presentation. At the end of the class you will go home with an assortment of rolled, piped and pressed cookies. Tea anyone! Cookies included are: Lemon Sables, Viennese Crescents, Rugelach, Bienenstich, Linzer, Shortbread, Chewy gingerbread. Students take home their own baked goods. A light lunch is provided with this all day baking workshop. All materials for the class are supplied however you may wish to bring an apron and a pen.



One, 7 hour class

18107 2018 April 21 9:30 am - 4:30 pm Saturday

PROFESSIONAL COURSES

SWISS CHOCOLATE TECHNIQUES

\$650

Learn tempering of pure chocolate, hand dipping, cooking fondant and corn starch molding. Make delicious centers from nougats, nuts, marzipan and fondant. Liqueur chocolates, truffles and hollow molding of small and large pieces are also taught. In addition you will cut-out and form a box out of chocolate pieces while using chocolate modeling paste to decorate. Be prepared to take home some delicious creations. All recipes and patterns will be provided.

Five, 7 hour classes

17045 2018 January 22 - 26 9:00 am - 4:00 pm Monday - Friday



ADVANCED SWISS CHOCOLATE TECHNIQUES

\$400

For those who have mastered tempering chocolate. This advanced course shows various ways to make chocolate fillings using a food processor, microwave and marble slab. Colored cocoa butter and chocolate transfer techniques are also covered. Learn to make Jellies and Nougats. Create your own showpiece! Everything made is taken home.

Prerequisite: Working knowledge of tempering chocolate.

Three, 7 hour classes

17043 2018 January 29 - 31 9:00 am - 4:00 pm Monday - Wednesday



PME MODULE I - ROYAL ICING & PIPING

\$450

This course, taught by Kay Wong a registered and approved PME Instructor, is suited for the beginner, the enthusiasts as well as the professional. Students will learn the fundamentals of cake decorating, icings, assembly, balance, presentation, portion sizing and transportation. You will learn the techniques of coating cakes, cake templates, basic and advanced piping techniques, piped flowers, inscriptions techniques, colour flow and run-outs borders techniques, collar and extension borders, lace patterns techniques, Australian string-work and again the all important control of the piping bag.

Materials required: 2 tea towels, apron, pen and notepad.

All other materials, tools and equipment are included in the cost of the class.

Four, 7 hour classes

559 2018 April 8, 9, 15, 16 9:00 am - 4:00 pm Sunday and Monday



PME MODULE II - SUGAR PASTE

\$450

This course, taught by Kay Wong a registered and certified PME Instructor, is suited for the beginner, the enthusiasts as well as the professional. In this course students learn the techniques needed to cover a cake with rolled fondant, how to colour rolled fondant, crimping, embossing, fabric effects, textured drapes, frill ribbon and bows, modeling fun figures, smocking, inlays, and appliques. You will also be shown the various ways of stacking and supporting multi-tiered cakes. The easy way to use rolled fondant for cupcakes. Additional topics that will be discussed are: colour balance and presentation, cake portions, pricing guidelines, taking cake orders, rentals, deposits and payments, copyright and license agreements. **Materials required:** tea towels, apron, pen and notepad.

All other materials, tools and equipment are included in this class.

Four, 7 hour classes

560 2018 April 29, 30 & May 6, 7 9:00 am - 4:00 pm Sunday and Monday



PROFESSIONAL COURSES CONTINUED

PME MODULE III - SUGAR FLOWERS

\$475

This course, taught by Kay Wong a registered and approved PME Instructor, is suited for the beginner, the enthusiasts as well as the professional. Students will learn how to capture the botanical look of life like flowers. The different techniques used with wired and unwired flowers and sprays. Roses, gerbera daisies, calla lilies, and blossoms will be taught followed by the more complex line of flowers, the carnations, a variety of orchids, sweet peas, hibiscus, petunias and sunflowers. Additional topics that will be discussed are: how to enhance the use of sugar flowers in arrangements and bouquets, cake knives and stands, the use of sugar flowers vs the use of silk or fresh flowers, costing and pricing.



Materials required: 2 tea towels, apron, pen and notepad. Optional : gum paste ridged board. All other materials, tools and equipment are included in this class.

Four, 7 hour classes

561 2018 May 27, 28 & June 3, 4 9:00 am - 4:00 pm Sunday and Monday

BASIC BAKING ONE

\$395

Learn how to mix, bake and finish a variety of baked goods, including cakes, cookies, pies, icings and fillings. Understand why, when and how to use different ingredients. This course is hands-on. All products made in the class will be taken home to be enjoyed! All materials for the class are supplied however you may wish to bring an apron and a pen.



Three, 7 hour classes

13674 2018 May 3 - 5 9:00 am - 4:00 pm Thursday - Saturday

BASIC BAKING TWO

\$395

An extension to Basic Baking One. Kay takes you to a more in depth understanding of ingredient usage. Student will make Croissants, Coffee Cakes & Breads, Puff Pastry with a savory twist, Cream Brulee and Salted Caramel Chocolate Cake. This course is hands on. All products made in the class will be taken home to be enjoyed! All materials for the class are supplied however you may wish to bring an apron and a pen.



Three, 7 hour classes

20232 2018 May 10 - 12 9:00 am - 4:00 pm Thursday - Saturday

KIDS CORNER**WILTON FOR TWEENS 1 - CAKE DECORATING****\$125**

For the beginner, you will build the skills you need for all types of cake decorating projects, from cakes and cupcakes to sweet treats. Discuss the steps used to get your idea from your creative imagination and the guidelines to a successful finished product. Topics covered in this hands on class include: How to make, store, color and create different consistencies with buttercream icing. Learn how to choose the correct pan, bake, level, torten, fill, mask and cover your cake for decorating. Learn how to fill a piping bag correctly, learn the techniques of bag striping with a brush or spatula. You will learn how to pipe numerous different decorations using the same tip. Using the supplied decorating tips: star, round, petal, drop flower, leaf and other speciality tubes. Learn the techniques used to simplify writing on your cake. Learn how to use cookie cutters as templates.

Ages: 12-15 years.

Three, 3 hour classes

15432 2018 April 7 - April 21 1:30 pm - 4:30 pm Saturday

**WILTON FOR TWEENS 2 - FLOWERS & CAKE DESIGN****\$125**

After completing Wilton Decorating Basics Tweens One : Flowers and Cake Design is one of two courses you can choose from. Royal icing is the ideal medium to use when creating flowers and decorations in advance.

Discuss the basic principles of cake design, flower arrangements and colors. You will discover the core skills required to work with royal icing and the best way to display them on your cakes and sweet treats. Topics covered in this hands on class include: How to make, store, color and apply the different uses and consistency of royal icing. Learn how to make a parchment paper bag and to use flower nails. You will learn bases and leaves of the following flowers : Half and Full Roses, Pansies, Lilies, Apple Blossoms, Christmas Poinsettia and Violet. You will learn the piping skill of Cornelli Lace, Brush Embroidery, Basketweave, Reverse Shell, Rope Boarder, the Classic Ruffle and Royal Icing Appliques.

Ages : 12-15 years.

Three, 3 hour classes

13675 2018 April 28 - May 12 1:30 pm - 4:30 pm Saturday

**WILTON FOR TWEENS 3 - GUM PASTE & FONDANT****\$125**

After completing Wilton Decorating Basics Tweens One : Gum Paste and Fondant is one of two courses you can choose from. Discuss the basic principles of floral cake design and colors. You will discover the amazing and varied techniques and decorations you can make with fondant or gum paste. Topics covered in this hands on class include the difference between fondant and gum paste, the mixing of the two together and it's uses. Coloring, handling and storing of these products. Bases, leaves and/or calyxes for the following flowers : Roses and Rosebuds, Carnations, Calla Lily, Daisy and Mums. How to cover a cake and board with fondant. How to do Quilling, Ruffling and Fondant Painting. How to make Loops and Bows. How to make a Bead and Rope Boarders, Cut-outs, Overlays and Inlays.

Ages: 12-15 years.

Three, 3 hour classes

18104 2018 May 26 - June 9 1:30 pm - 4:30 pm Saturday

