

# CAKE & WEDDING COTTAGE

## Schedule of Classes 2012

(revised 2/7/2012)

Our classes are held as single events or as a weekly series, one night per week. Basic Cake Decorating and Intermediate Cake Decorating is one night per week for 6 weeks. Embellished and Unique Borders is one night per week for 3 weeks. Rolled Fondant is a 3-session course, held one night each week on the dates indicated. All other classes and demos, are one session. For weekly series of classes, a 10% discount on supplies or any merchandise in the store (except already discount merchandise). Discount begins one week before class series and ends last night of class. **Phone Registration for classes accepted with a credit card.**

### **BASIC CAKE DECORATING**

**Hands-On**

**Tuition \$65**

**6 Sessions**

- **Wednesday, February 22- March 28**      **6:30- 8:30 pm**
- **Tuesday, April 10- May 15**      **6:30- 8:30 pm**
- **Wednesday, April 11- May 16**      **6:30- 8:30 pm**
- **Wednesday, May 23-June 27**      **11 am- 1:00 pm**

Learn to make those impressive cakes you've always admired. We'll cover icing, color, borders, basket weave, pattern transfer, and of course "The Rose". *Class meets for 6 sessions, same time each week. Class limited to 15 students. Minimum Age: 16-years old. Supplies needed for class.*

### **INTERMEDIATE CAKE DECORATING**

**Hands-On**

**Tuition: \$65**

**6 Sessions**

- **Wednesday, April 4-May 9**      **11am -1:00 pm**

Advance your skills to master new decorating techniques. Enjoy learning fancy borders and garlands, royal icing flowers, color flow, lace points, flowered royal heart arches, lattice, cornelli, and how to assemble a lovely tier cake.

*Class limited to 15 students. Minimum Age: 16-years old. Pre-Requisite: Basic Cake Decorating or knowledge of. Supplies needed for class.*

### **EMBELLISHED AND UNIQUE BORDERS**

**Hands-On**

**Tuition: \$65**

**3 Sessions**

- **Tuesday, February 7- February 21**      **11 am- 1:00 pm**
- **Saturday, April 14- April 28**      **11 am- 1:00 pm**

In this class you will learn elaborate and unique techniques to decorate the sides, edges and tops of your cakes.

*Class limited to 15 students. Minimum Age: 16-years old. Pre-Requisite: Basic Cake Decorating or knowledge of. Supplies needed for class.*

WEDDING ACCESSORIES • CAKE & CANDY SUPPLIES • CLASSES

Perry Hall Crossing • 8716 Belair Road • Baltimore, MD 21236 • 410-529-0200

[www.cakeandweddingcottage.com](http://www.cakeandweddingcottage.com)

## **ROLLED FONDANT I**

**Hands-On**

**Tuition: \$60**

**3 Sessions**

- **Thursday, March 15- March 29**  
6:00-8:30pm
- **Thursday, April 5- April 19**  
6:00-8:30pm

**6:30- 8:30 pm** *Note: last class on March 29 will run*  
**6:30- 8:30 pm** *Note: last class on April 19 will run*

Working with ready-made fondant icing, students will cover and border a cake, use Crimpers, and make fondant-icing decorations. This icing gives your cake a distinct and elegant look. You will create a unique novelty cake. *Class Limited to 10 Students.*

*Minimum Age: 16-years old. Pre-Requisite: Basic Cake Decorating or knowledge of. Supplies needed for class.*

## **ROLLED FONDANT II**

**Hands-On**

**Tuition: \$50**

**2 Sessions**

- **Saturday, February 11- February 18**
- **Thursday, May 24- May 31**

**11 am- 1:00 pm**  
**6:30-8:30 pm**

Join us as we teach you how to make a cake look like a wrapped present.

*Class Limited to 10 Students. Minimum Age: 16-years old. Pre-Requisite: Rolled Fondant I or knowledge of. Supplies needed for class.*

## **SHORT & SWEET CAKE DECORATING**

**Hands-On**

**Tuition: \$65**

**1 Session**

- **Tuesday, April 3**

**11am- 1:00 pm**

This one session cake decorating class will teach you the basics to create a beautiful 2-layer cake. Each student will be provided with two 8" cakes for decorating and filling. You will learn how to set-up a 2-layer cake and the proper techniques for leveling the cake, adding filling, applying icings and smoothing the cake. After practicing various borders, leaves, flowers and other techniques, you will decorate your own cake.

*Minimum age: 16-years. Supplies needed for class.*

## **WRITER'S WORKSHOP**

**Hands-On**

**Tuition: \$30**

**1 Session**

- **Tuesday, April 3**

**6:30- 8:30 pm**

Struggling with writing on your cakes? This class will help you learn print, script, and overlay techniques for properly writing on cakes. *Pre-Requisite: Knowledge of decorating. Minimum age: 16- years old. Supplies needed for class.*

## **CUPCAKE DECORATING- ADULT**

**Hands-On**

**Tuition: \$30**

**1 Session**

- **Thursday, February 16**
- **Wednesday, April 4**
- **Tuesday, April 17**

**6:30- 8:30 pm**  
**6:30- 8:30 pm**  
**11 am- 1:00 pm**

Cupcakes are a hot item! Learn how to put a decadent twist on this trendy traditional dessert. Perfect for that special occasion. Learn how to fill and ice the cupcake and how to decorate using different techniques. You'll decorate a dozen of beautiful cupcakes. *Minimum age: 16- years old. Supplies needed for class.*

## **ROSE WORKSHOP**

**Hands-On**

**Tuition: \$30**

**1 Session**

- **Saturday, May 12**
- **Tuesday, May 29**

**11am- 1:00 pm**  
**11am- 1:00 pm**

Create this lovely popular icing flower. The two hour class will show you how to achieve this technique. You will also be shown the rosebud, half rose, ribbon rose and wild rose. You will be shown how to stripe a pastry bag to give your beautiful rose a two- tone effect. *Minimum age: 16-years old. Prerequisite: Basic Cake Decorating knowledge. Supplies needed for class.*

## **CHOCOLATE ROSES**

**Hands-On**

**Tuition: \$35**

**1 Session**

- **Saturday, May 19**

**11am- 1:00 pm**

Create by hand a stunning rose made out of modeling chocolate. You will be shown how to shape each petal, attach to a base which will create a beautiful full blown rose. Modeling chocolate will be supplied. *Minimum age: 16-years old. Prerequisite: Basic Cake Decorating knowledge. Supplies needed for class.*

## **DECORATING COOKIES WITH ROYAL ICING**

**Hands-On**

**Tuition: \$40**

**1 Session**

- **Saturday, April 7**
- **Tuesday, April 10**

**11am- 1:00 pm**  
**11am- 1:00 pm**

Want to learn how to decorate cookies for a special occasion, or an upcoming holiday?? Well then this class is for you! You will learn techniques of decorating cookies using royal icing. You'll decorate 5-6 beautiful cookies. We will supply you with a delicious cookie recipe and you choose the shape of the cookies to bake prior to class. In class, you'll learn how to make your cookies look amazing. *Minimum age: 16-years old. Supplies needed for class.*

## **BUTTERCREAM FLOWERS WORKSHOP**

**Hands-On**

**Tuition: \$35**

**1 Session**

- **Thursday, February 23**
- **Tuesday, April 24**

**6:30- 8:30 pm**  
**11 am- 1:00 pm**

You will create your own garden of beautiful buttercream flowers. You will be shown how to make a daisy, pansy, carnation, aster, daffodil, lily of the valley, sunflower, and drop flower. You will be shown how to stripe the bag. *Prerequisite: Basic Cake Decorating knowledge. Minimum age: 16 years old. Supplies needed for class.*

## **GUM PASTE FLOWERS CLASS**

**Hands-On**

**Tuition: \$100**

**1 Session**

- **Tuesday, June 5-June 12**  
**sessions)**
- **Saturday, June 30**

**11am- 1:00 pm (NOTE: this day class will be 2**  
**11am- 3:00 pm**

For the serious at heart that would love to learn how to make beautiful life-like gum paste flowers. You will learn to make a stargazer lily, sunflower, Gerber daisy, daisy, stephanotis, and a cala lily. Also, a demo will be done on how to make the hydrangea. *Minimum age: 16-years old. Supplies needed for class.*

**\*\*\*\*NEW\*\*\*\* LAMB CAKE DECORATING DEMO**

Demonstration

Tuition: \$5

1 Session

➤ Saturday, February 25

12:00- 1:00 pm

Learn how to decorate the adorable lamb cake using the 2-piece lamb pan. An especially sweet addition to Easter festivities and a sign of springtime fun.

**BASIC CANDY MAKING**

Demonstration

Tuition: \$15

1 Session

➤ Saturday, March 24

11 am- 12:30 pm

It's so easy to make delicious candy treats and gifts. Samples included. Each demonstration teaches the basics of candy making with additional special instructions for the featured holiday.