



Have you taken a Sugar Coated Bakery Class yet?! **We offer Four Different Classes!**

Cupcake decorating Class!

Description: Fun and relaxed class for kids and adults who want to decorate a custom batch of cupcakes you will positively LOVE!!! Each student will be taught the basics of piping and decorating with both buttercream and fondant to create 6 unique designs. As with our other classes, all supplies will be provided. Class is 2 hours long.

Upcoming Dates: January 14th, 15th, 28th, 29th. February 11th, 12th March 11th, 25th, 26th, April 15th, 22nd, 23rd

Time: Monday 4pm-6pm; Tuesday 6pm-8pm

Age: 7+

Price: \$30 per person

Max Class Size: 10 people

Fun with Fondant Class!

Description: First we'll explain to you the proper technique of crumb coating a buttercream cake for those who did not attend one of our "buttercream basics" class. You will then be shown how to fondant and decorate it with decorations you will also make out of fondant. Class is approximately 3 hours long and includes all supplies needed to create a fondant decorated cake 6" round -which you can take home to proudly display and devour after the class is over!

Upcoming Dates: January 17th, 23rd, 30th February 6th, 7th, 19th March 4th, 13th, 19th, 28th April 2nd, 9th, 11th, 18th, 25th

Time: Monday, Tuesday, Wednesday, Thursday 6pm-9pm

Age: 14+

Price: \$40 per person

Max Class Size: 8 people

Buttercream Basics Class!

Description: You will learn how to: level, fill, stack, crumb-coat, buttercream, and decorate a simple buttercream cake with buttercream decorations. Class is approximately 3 hours long and includes all supplies needed to create a cake 6" in diameter - which you can take home to display and devour after the class is over!

Upcoming Dates: January 9th, 16th, 21st, 22nd February 4th, 5th, 13th, 20th March 5th, 6th, 20th, 27th April 1st, 3rd, 10th, 17th, 24th

Time: Monday, Tuesday, Wednesday 6pm-9pm

Ages: 14+

Price: \$40 per person

Max Class Size: 10 people

Ladies/Couples Night: Fun with Fondant

Description: First we'll explain to you the proper technique of crumb coating a buttercream cake for those who did not attend one of our "buttercream basics" class. You will then be shown how to fondant and decorate it with decorations you will also make out of fondant. Class is approximately 3 hours long and includes all supplies needed to create a fondant decorated cake 6" round -which you can take home to proudly display and devour after the class is over!

Upcoming Ladies Night Dates: January 26th February 10th March 10th, 24th April 19th

Upcoming Couples Night Dates: January 20th February 14th March 22nd April 14th

Time: Sunday 5pm-8pm; Friday 6pm-9pm

Ages: 21+

Price: \$40 per person; \$70 per couple

Max Class Size: 8 people