

BASIC BUTTER CREAM & ROYAL ICING:

This 6 week class teaches how to make butter cream and royal icing and use them to create various flowers such as the rose, daisy, sunflower etc.... Also learn to make figures such as clowns and birds from icing and various borders to accent that favorite cake of yours.

BUTTER CREAM & ROYAL ICING 2 (INTERMEDIATE):

These classes take you into a world of making more complex flowers sprays, a baby's cradle and bib for the first level.

Level 2 are 5 lessons butter cream & Royal Icing 3 (Advanced)

These classes will teach you how to cut out cakes into shapes,

wedding cakes and the Australian technique of royal icing and fondant accents.

Pastillage, Gum Paste and Rolled Fondant 1-2 and 3 Create flowers such as orchids,

roses, lilies, flower sprays etc.... a baby cradle and bib for first level. Each level is 8

weeks You will also learn cake side designs such as crimping and piping and how to

cover your cake with fondant for that smooth finish. Advanced classes II & III show

how to create more advanced flowers, berries and fruits.

CLASSES ARE AVAILABLE FOR THOSE WHO WISH TO WORK ON INDIVIDUAL PROJECTS

MODELING WITH MARZIPAN: These classes are seasonal. Make figures for Thanksgiving

such as a cornucopia with Fall fruits and flowers. For Christmas themed items. These

classes are for 1 day or 2 days

MINI CAKES: Create and decorate individual small cakes that can be given to each

guest. cakes can be covered and decorated with fondant or icing and enable you to

offer each guest a personally designed cake. Discover how these cakes are made into

tiers as part of the new trend in wedding cake designs.

PAINTING ON CAKES: Use food coloring or the one stroke method to

paint on rolled fondant covered cakes to create marvelous portraits on

your cake. This class is for 2 days.

COCOA PAINTING: Use cocoa powder to paint designs on your cake

for that contrast between light and dark. This is usually a package

with the air brush class.

FILIGREE LACE AND STRING WORK: These art forms can create

extremely delicate and intricate patterns for your cake.

Recreate the lace pattern of wedding gown or communion

dress. Classes are for 3 weeks.

Patchwork and quilting how to applied these beautiful

techniques into your cakes (2 classes)



BAS RELIEF: This is a type of two dimensional modeling that makes decorations more realistic and appealing. Cut out different colors and shapes of pieces of gum paste or pastillage.

INTRODUCTION TO AIRBRUSH: This 1 day class shows the individual how to paint their cakes and flowers with airbrush machine.

APPLIQUÉ, SMOCKING AND BROIDERY ANGLAISE: Appliqué involves cutting out shapes from fondant or pastillage, laying one shape on top of the other to build up the picture. Smocking shows how to design a cake with embroidery stitches from fondant giving that cake an embroidered look broidery anglaise is also known as eyelet. This is used for elegant designs worked on fondant. These three classes are included a 3 day package.

RIBBON, FLOWERS, BOWS, DRAPING, QUILTING: This 2 day class teaches how to create beautiful drapes and bows to add that finishing touch to a cake. As a part of this package learn how complete your cake design with various types of folds and frills to embrace a cake.

INTRODUCTION TO CHOCOLATE MAKING: This class takes you into the wonderful world of chocolate. Learn how to choose your chocolate for making truffles and novelty candies. This is a two part class. The advanced chocolate class is for 4 weeks.

INTRODUCTION TO COOKIES: Discover how to make your favorite cookies and decorate them too. Class for 2 days.

INTRODUCTION TO SPANISH BAKING: This is a mostly demonstration

class that introduces how to make cakes from scratch, some

favorite Spanish cakes such as a Tres Leches, Dark Rum

Cake. And many more. Also, learn to make fillings and

various and delicious cake icings in this 3 day class.

(supplies included)

PASTRY CLASSES: These classes offer the opportunity

to learn about pastries, desserts, appetizers,

cookies and more.

GOURMET COOKING CLASSES: Learn from visiting

chefs how to prepare gourmet meals all over de world.



COLD PORCELAIN: Use this Corn Starch medium to create non-edible cake decorations, accessories, gifts & flowers such as the iris, rose, magnolia, orchids and more. These creations can be used to create flower sprays for cakes and table decorations. This art form allows you to create magnets and other items for interior household decorations, party favors, etc... This course is 8 classes.

COLD PORCELAIN FIGURES: Learn how to model with this wonderful paste, such as animals, babies, and much more figures.

METAL EMBOSING: Emboss designs in metal to create not only different types of cake stands but also candle holders and frames. This class can be taken individually or as a part of a package.

PARCHMENT PAPER CRAFT: Learn how to make beautiful lacy cards or invitations made out of the translucent pergamino paper .

FRESH FLOWER DESIGN: Learn how to arrange fresh flowers.

SPECIAL PROJECT CLASSES

- CHOCOLATE CIGAR HUMIDOR

MAKE A CIGAR BOX COMPLETELY FROM CHOCOLATE

- CINDERELLA LAND: RECREATE THIS FAIRE TALE WITH FONDANT

AND GUM PASTE MAKE CINDERELLA AND HER COACH

- BABY SHOWER CAKE

CUT OUT A CAKE IN THE FORM OF A BABY GOWN OR A STROLLER

- GINGERBREAD HOUSE

- SEASONAL CLASS GIVEN AROUND CHRISTMAS

MAKE THIS HOUSE FROM GINGERBREAD COOKIES,

- CHOCOLATE, CANDY AND ICING DECORATIONS

AND MANY MORE PROJECTS (ASK FOR DETAILS)

PARTY FAVORS

LEARN HOW TO ELABORATED PARTY FAVORS FOR ALL OCCASIONS

WE ALSO OFFER MANY CLASSES FOR ARTS & CRAFT ASK FOR DETAILS



**Classes En Español
De Dia Y De Noche**