

## JUNE CLASSES AT NY CAKE IN NYC



### **Beginning Cake Decorating**

See how easy and rewarding it is to decorate wonderful cakes that will delight your family and friends. This is the perfect place to start. Your Instructor will show you the right way to ice a smooth cake. You will also learn how to decorate borders including the star and shell. Always wanted to know how to make a rose? The step by step instructions will be taught. You will be able to share your delicious results with family and friends!

\*Materials required first day of class

Tuition:\$85.00 3 sessions

Wed. June 9,16& 23, 2010 11:00-1:30pm

Sat. June 12, 19 & 26 2010 10:00-12:30 pm



### **Fondant Bow Cake**

Want a crash course in working with fondant? In this one time class, you will cover and decorate a cake with the most popular icing-fondant. You will design your cake as a package.

Tuition:\$50.00

\*Materials required first day of class

1 session only 2 1/2 hours long

Wed. June 23, 2010 2:00-4:30 pm

Sat . June 26, 2010 1:00- 3:30pm

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-----NY Cake is pleased to offer its students semi-private lessons. Classes are limited to 12 students.

To Register Call (212)675-2253



## **Advanced Cake Decorating**

Build on the skills you learned in the Intermediate Cake Decorating Class. Begin with intricate accents such as embroidery and lace, stringwork, garland and ruffle borders. Get an introduction to working with fondant. Learn how to make Easter Lilies and Poinsettias. Complete your course by assembling and decorating a tiered cake with with beautiful stringwork.

**\*\*Must have completed Intermediate cake decorating in order to take this course.**

Tuition:\$85.00 3 sessions

\*Materials required first day of class

Tues June 8, 15 & 22, 2010 11:00-1:30pm

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