

# Cake Classes

**January 2012**

## Beginner Cake Decorating

The perfect way to start-learn how to properly ice a cake with a smooth finish. You'll learn to create icing drop flowers, rosettes, shells, pompom flowers, leaves, shaggy mums, and the ribbon rose. You'll also decorate cookies, cupcakes ... and of course cakes!

Topics covered in Decorating Basics include:

- Buttercream Icing
- Using Decorating Bags and Couplers
- Icing the Cake
- Leveling and Torting the Cake
- Using the Star Tip
- Drop Flower, Rosette
- Dimensional Decorating
- Shell
- Pompom Flower, Leaves
- Filling and Icing a Cupcake
- Guidelines for Elementary Cake Design
- Printing, Writing, Rose Base
- Piping Gel Pattern Transfer
- Ribbon Rose
- Guidelines for Decorating Your Cake

**\*Materials required first day of class**  
**4 Sessions \$85.00**

**800 Sat. Jan. 21, 28, Feb. 4 & 11, 2012 10:30-12:30**



**Register Early!**  
**Classes are limited in size!**

**Call 310-481-0875 to sign up!**

**10665 W. Pico Blvd**  
**Los Angeles, CA 90064**



## Fondant Basics

Learn how to work with the most popular icing-fondant! Learn how to cover a cake smooth with fondant. You can decorate a package cake and learn how to make hand crafted sugar flowers(gum paste) bows, mums, roses, carnations, calla lilies, rosebuds and daisies. Decorate with the following borders-ruffles, eyelet and ball borders.

- Carnation Base
- Assembling a Bow
- Tinting Gum Paste and Fondant
- Basic Principles of Floral Cake Design
- Calla Lily
- Rosebud and Rose
- Carnation
- Calyxes and Leaves
- Assembling the Calla Lily
- Daisy
- Mum
- Covering a Cake Board with Fondant
- Elements of Fondant Cake Design
- Creating Geometric Designs Using Cut-Outs, Overlays, and Inlays
- Eyelet, Ruffle, and Ball Borders

**\*Materials required first day of class**  
**Tuition:\$85.00 4 sessions**

**800 Sat. Jan. 21, 28, Feb. 4 & 11, 2012 1:30-3:30 pm**