

## Spring Classes at NY CAKE WEST in Los Angeles



### 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!

**Tuition: \$85.00**

**\*Materials required first day of class**

150	Tuesday	April 6, 13 & 20, 2010	(3 sessions)	10:30-1:00 pm
151	Saturday	April 10, 17 & 24, 2010	(3 sessions)	1:00-3:30 pm
152	Thursday	May 6, 13 & 20, 2010	(3 sessions)	10:30-1:00 pm
153	Tuesday	May 4, 11 & 18, 2010	(3 sessions)	5:30-8:00pm
154	Thursday	June 3, 10 & 17, 2010	(3 sessions)	10:30-1:00pm



## 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. Hands-on Class

**Tuition:\$30.00**

**\*Materials required first day of class**

**1 session only                      2 1/2 hours long**

<b>156</b>	<b>Thursday</b>	<b>March 18, 2010</b>	<b>(1 session)</b>	<b>10:30-1:00pm</b>
<b>157</b>	<b>Tuesday</b>	<b>March 16, 2010</b>	<b>(1 session)</b>	<b>5:30-8:00pm</b>
<b>167</b>	<b>Thursday</b>	<b>April 8, 2010</b>	<b>(1 session)</b>	<b>10:30-1:00pm</b>
<b>158</b>	<b>Saturday</b>	<b>May 1, 2010</b>	<b>(1 session)</b>	<b>1:00-3:30pm</b>
<b>166</b>	<b>Saturday</b>	<b>June 5, 2010</b>	<b>(1 session)</b>	<b>1:00-3:30pm</b>



## Intermediate Cake Decorating

Build on the skills you learned in Beginning Cake Decorating Class. Your helpful Wilton Instructor will introduce you to many dramatic techniques to make your cakes unforgettable. Master elegant new borders featuring rosettes, reverse shells and rope designs. Give your cakes incredible dimension with the addition of bold color flow decorations. Create lovely new flowers like rosebuds, daisies, daffodils, mums and more. Use these flowers in a grand finale - an impressive flower basket cake using the interwoven basketweave technique.

**\* Must have taken Beginner Cake Decorating First.**

**\*Materials required first day of class**

**Tuition:\$85.00**

<b>159</b>	<b>Tuesday</b>	<b>June 1, 8, &amp; 15</b>	<b>(3 sessions)</b>	<b>5:30-8:00pm</b>
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## Advanced Cake Decorating

Build on the skills you learned in 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**

\*Materials required first day of class

**160 Tuesday  
(3 sessions)**

**April 6, 13 & 20 2010  
5:30-8:00pm**

## Rose Workshop

Need help making your icing roses? This class focuses on perfecting your roses through step-by-step instruction.

Devote these 2 hours to making a beautiful rose.

**Basic equipment required.**

**1 session**

**Tuition:\$30.00**



**161 Monday April 12, 2010**

**12:00-2:00 pm**

## Mother's Day Cupcakes for Kids Only!



Your children will make adorable upcakes to take home and dazzle your family and friends!

Basic equipment required.  
1 session  
Tuition: \$25.00

165 Saturday May 8 , 2010

1:00-3:00 pm

## Intermediate Fondant Class



Want to build on your fondant skills? This class will teach you more advanced techniques such as draping, crimping and quilting. You will also work with gum paste to make sugar flower roses, blossoms and more!

\*Must have taken Fondant Bow Class before  
Equipment Required for all lessons  
Tuition : \$85.00

162 Thursday

April 15, 22 & 29 2010

10:30-1:00 pm

163 Monday

May 3, 10 & 17 2010

10:30-1:00 pm

167 Saturday

June 12, 19 & 26, 2010

1:00-3:30 pm

## Fondant Basics for Kids Only!

Your children will decorate their own 8" round cake using the popular fondant icing they see on all the challenges.

Basic equipment required.  
1 session  
Tuition: \$30.00

164 Saturday May 15 , 2010

1:00-3:00 pm



Register Early !!

Tel: (310) 481-0875

Classes are limited in size.

**Equipment Required on all classes!**

**Happy Decorating!**

**NY Cake West**