
Private Cake Decorating Class – Fondant

\$300 – 3 HOURS DUMMY CAKES, 2 TIERS

\$350 – 4 HOURS DUMMY CAKES, 3 TIERS

\$400 – 4 HOURS REAL CAKES, 2 TIERS

\$450 – 5 HOURS REAL CAKES, 3 TIERS

In this class we will be up close and personal as there is a maximum of 1 student. This affords the instructor the ability to provide one on one instruction and attention to the student. Student will select design which is either 2 tiers or 3 tiers, and work with their choice of real or dummy cakes. I will explain and demonstrate how to measure, dowel and stack the cake so that it is level and with real cakes we will level fill and frost them as well. We will cover the cake(s) with desired pattern, a smooth top, sharp edges and florals or other décor needed. Student will leave with a ready to eat masterpiece.

Some of the points we will teach you:

- How to level, stack, and smooth tiers with buttercream with sharp edges
- How to internally structure your cake tiers properly
- Learn how different filling options can be used in your cakes without affecting structure
- How to achieve a color effect in fondant
- How to successfully cover a cake in fondant with no elephant skin, holes, or cracks
- How to stack and reinforce your cake tiers
- How to add details, shading and metallic accents
- How to design your floral arrangements or other décor directly onto your cake to complete the look

We look forward to teaching you these great skills, that can be used at every event you have from here on out and can be modified to make other designs and can even be used on cake!

Click here to register today, on the menu look for PRIVATE CAKE DECORATING CLASS to book <https://form.jotform.com/93118241358153> we will respond to schedule a date and time that works for you.