

Illinois
Cake And Sugar Art Association
invites you to join us for a one-day
hands-on class

Under the Sea Fantasy Cake

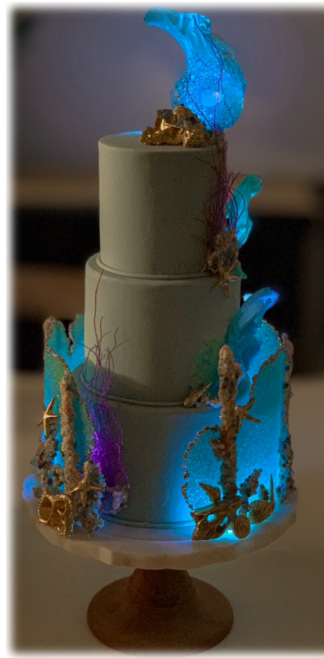
Featuring world renowned sugar artist
Susan Trianos

Saturday, November 8, 2025 ~ 10 am – 6 pm

Al Hattendorf Center

225 E Elk Grove Blvd., Elk Grove Village IL 60007

Registration fee ~ \$350 ~ ALL supplies included!



REGISTER ON LINE AT <https://ilcakeandsugarart.com/>

Class Description

Doors open at 9 am, continental breakfast and lunch included. Class will start promptly at 10 am.

Dive into a world of edible elegance with our *Under the Sea Fantasy Cake* class! In this hands-on class, you'll learn to create a stunning two-tier ocean-inspired cake that's perfect for weddings, birthdays, or themed celebrations. Featuring a soft, matte aqua finish, this cake is adorned with a sparkly sugar wrap, handcrafted sea elements like shimmering edible starfish, delicate sugar coral, ethereal rice paper waves, and glowing LED effects to bring your design to life.

What You'll Learn:

- Techniques for creating and shaping edible ocean elements like corals, sea fans, and waves.
- Using isomalt safely to create translucent sea-inspired accents.
- How to incorporate lighting for dramatic effects.
- Balancing color palettes and textures to achieve an elegant underwater theme.

Skill Level: Intermediate **Duration:** 8 hours

Let your creativity flow and bring the magic of the sea to life—one tier at a time!

All class attendees will be entered into a drawing for a chance to win a table top dehydrator!

~ Contact Rebecca McGreal with any dietary needs and questions ~

icsaapresident@yahoo.com or 630-927-1827



Under the Sea Fantasy Cake

About the Instructor



Susan Trianos



Susan is a CMSA and has been in the baking industry for 38 years.

She has owned a renowned cake shop in Toronto, Canada, worked for Wilton Industries, Pillsbury Bakeries and Foodservice, and Bonnie Gordon College of Confectionary Arts. Susan now focuses her efforts on teaching baking and decorating skills through her school Learn to Cake, and judging cake and cookie competitions around the globe. Her award-winning work has been featured in magazines, television and film.

Susan is still just as inspired by sweet creations as she was when she first began her career.

Join us for this amazing opportunity to learn from one of the best in the industry!

Registration Deadline: Friday, October 31st

If you want to register after the 31st contact Rebecca McGreal at 630-927-1827

REGISTER ON LINE AT <https://ilcakeandsugarart.com/>

or

Send this completed registration form with a check for \$350 made payable to ICSAA to:

C/O Annette Molitor, 5096 Mount Ellen Court, Saint Peters MO 63304

Name: _____

Email: _____ Phone: _____

Street Address (optional): _____

City, State, Zip (optional): _____

This is my first ICSAA
event:

☐

Yes

☐

No

I would like to plan an event:

☐

Yes

☐

No

Final 09/28/25 rm