

2024 February / March Course Schedule

148 Broadway,
Hanover MA, 02339
Since 1977

Lorraine's. Inc.
School of Cake Decorating

781-826-2877
www.LorrainesCakeSupply.com

Cake Decorating 1 **\$75.00**

**Includes Basic Supply Kit, additional supplies needed.*



Learn to make Buttercream Icing and tips for Cake Baking. Learn how to Level, Torte, Fill and Frost a Cake, and to fill pastry bags. Create Stars, Zigzags, Rosettes, and the emotion Border, as well as Writing, Pattern Transfer, Dots & Elongated Shapes. Decorate

Cookies & A final Basic Cake. Limit 10. **Mask Optional.** (No experience necessary)

Two 2-hour classes: (2 options available)

*Tuesdays: Feb. 20 & 27, 5-7 pm (or)

*Wednesdays: Mar. 13 & 20, 5-7 pm

Cake Decorating 2 **\$75.00**

**Includes Basic Supply Kit, additional supplies needed.*



Build on Skills from Cake Decorating I. Learn the Shell Border, Drop Flowers, Sweet Peas, Sunflowers, Zinnias, Ribbon Roses, Stems & Leaves. Also Learn to Fill, Frost and Decorate Cupcakes. Complete your final cake with beautiful icing flowers. Limit

10. **Mask Optional.** (Prerequisite: Cake Dec 1)

Two 2-hour classes:

* Dates To Be Announced

Register on our website:
LorrainesCakeSupply.com

Beginner Cookie Workshop **\$60.00**

**All supplies Included.*

Learn outlining & flooding, Royal Icing consistencies, piping techniques to decorate six Easter themed cookies in this fun beginner workshop for adults. All Supplies provided. Limit 10. **Mask Optional.** (No experience necessary)



Easter Cookie Theme

One 2-hour class: (5 options available!)

*Thurs. Feb. 29, 10 am-12 noon (or)

*Thurs. Mar. 7, 10 am-12 noon (or)

*Thurs. Mar. 7, 5-7 pm (or)

*Thurs. Mar. 14, 10 am-12 noon (or)

*Thurs. Mar. 14, 5-7 pm

Cookie Stenciling & Airbrush Workshop \$ TBA

(formerly called Intermediate Cookie)

Take your cookies to the next level!

(*Cookie Outlining & Flooding Proficiency Required)
Decorate themed cookies that you baked and pre-flooded at home. Learn to use advanced techniques: Stenciling, Airbrushing & Painting in this workshop.

Not For Beginners! Limit 10. **Mask Optional.**

(Prerequisite: Beginner cookie Workshop)

One 2-hour class:

* Dates To Be Announced

Chocolate Easter Egg Demo Class **\$45.00**

**All supplies Included.*



Learn how to create Chocolate Eggs that can be used as Hot Cocoa Bombs, "Smash Eggs" or Surprise Filled Eggs. Learn how to create the shells, fill, assemble and decorate them. Then go home

with a kit to decorate your own chocolate egg at home. Limit 10. **Mask Optional.** (No experience necessary)

One 1½ hour demonstration class:

*Thurs. Mar. 21, 5-6:30 pm

--No Children's Classes Available--

Class Fees are NON-Refundable. Some classes require additional supplies. Discounts given on class supplies.

Please register at www.LorrainesCakeSupply.com