** CLASS SCHEDULE 2024 ** CAKE & WEDDING COTTAGE

7670 Belair Road * Belair Beltway Plaza * 21236 * 410-529-0200

www.cakeandweddingcottage.com

BASIC CAKE DECORATING Hands-On

5 Sessions

Tuition \$70 (plus cost of course supplies (call for details)

> Thursday, April 4 – May 2

6-8 pm

Learn to make those impressive cakes you've always admired in this extensive 5 session course. We will cover baking tips, recipes, and how to ice a smooth crumb free buttercream cake. You will learn through hands-on practice to use a variety of tips to create flowers and borders, make beautiful roses and drop flowers, create a beautiful, decorated cake, and much more. We will even touch base on chocolate candy making. Students receive a 10% discount on all purchases starting one week prior to the start of class. *Class meets for 5 sessions, same time each week.*

Minimum Age: 14. Supplies needed for class.

На	ECORATING COOKIES WITH ROYAL ICING ands-On Session	Tuition: \$60	ALL SUPPLIES INCLUDED
AAA	Thursday, March 14 Saturday, April 13 Saturday, May 4	6-8 pm 10:30-12:30 pm 10:30-12:30 pm	- Easter Theme - Spring Flowers Theme - Mother's Day Theme
ne	ou will learn techniques of decorating cookies us eded. We will also supply you with a delicious of nimum age: all ages welcome, students und	cookie recipe. In class, you'll learn how t	o make your cookies look amazing.

KIDS CUPCAKE CLASS Hands-On Tuition \$60

10-11 am

ALL SUPPLIES INCLUDED

- Easter Theme

Saturday, March 16

Join us in decorating some adorable Easter Theme cupcakes! Kids will love this hands-on class. Each student will decorate and take home 6 cupcakes. Perfect for ages 6-14. If younger then 6, we request student be accompanied by an adult.