

CAKE & WEDDING COTTAGE

7670 Belair Road * Belair Beltway Plaza * 21236 * 410-529-0200
www.cakeandweddingcottage.com

Schedule of Classes 2020

Phone Registration for classes accepted with credit card. Class tuition is non-refundable or transferrable.

CAKE DECORATING CLASSES

BASIC CAKE DECORATING

Hands-On Tuition \$70 + supplies
6 Sessions

➤ Thursday, April 16 – May 21, 2020 6:30- 8:30 pm

Learn to make those impressive cakes you've always admired in this extensive 6 session course. To start, we'll cover baking tips, recipes, and how to icing a smooth crumb free buttercream cake. In weeks to follow we will learn through hands on practice how to decorate cupcakes, use a variety of tips to create flowers and borders, create a pattern transfer on a cake of your choice, make beautiful roses and drop flowers, create a lovely basket weave 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 6 sessions, same time each week. Class limited to 15 students. Minimum Age: 14. Supplies needed for class.*

INTERMEDIATE CAKE DECORATING

Hands-On Tuition: \$70 + supplies
6 Sessions.

➤ Wednesday, May 13-June3, 2020 6:30-8:30 pm (skip May 20)

Advance your skills to master new decorating techniques. Enjoy learning fancy borders and garlands, royal icing flowers, color flow, lace points, flowered royal heart arches, lattice, cornelli, and how to assemble a lovely tier cake. Students receive a 10% discount on all purchases starting one week prior to the start of class. *Class limited to 15 students. Minimum Age: 14 years old. Pre-Requisite: Basic Cake Decorating or knowledge of. Supplies needed for class*

FONDANT CLASSES

BASICS OF ROLLED FONDANT

Hands-On Tuition: \$65 + supplies
3 Sessions

➤ Wednesday, April 15-29, 2020 6:30-8:30 pm (last class March 15 6:00-8:30)

SCULPTING WITH FONDANT CLASSES

SCULPTING FONDANT BABY ANIMALS

Hands-On
1 Sessions

NEW

-- All Supplies Included !!

Tuition \$50

➤ Coming soon....

We know that working with fondant can be intimidating. Come join us for this brand new one hour class and learn to sculpt 3 adorable animals out of fondant. You can use these them on cakes or cupcakes to bring a level of 3-D fun to your baking creations.

FLOWERS AND EMBELLISHMENTS

ROSE WORKSHOP

Hands-On

---All Supplies Included !!

Tuition: \$30

➤ Tuesday, April 21, 2020 6:00- 7:00 pm

Create this lovely popular icing flower. In this one hour hands on class we will show you how to achieve this technique. All supplies are included. *Minimum age: 16-years old. Prerequisite: Basic Cake Decorating knowledge.*

BUTTERCREAM FLOWERS WORKSHOP

Hands-On

-- All Supplies Included !!

Tuition: \$35

1 Session

➤ Thursday, April 2, 2020 6:00- 7:30 pm

You will create your own garden of beautiful buttercream flowers in this hands on class. You will be shown how to make a daisy, pansy, carnation, aster, and the sunflower. Prerequisite: Basic Cake Decorating knowledge. *Minimum age: 16 years old. All supplies included.*

WRITER'S WORKSHOP

Hands-On

--All Supplies Included !!

Tuition: \$22

1 Session

➤ Tuesday, March 3, 2020 6:30- 7:30 pm

Struggling with writing on cakes? This hands on class will help you learn print, script, and overlay techniques for properly writing on cakes. Pre-requisite: knowledge of cake decorating. *Minimum age: 16- years old. All supplies included.*

COOKIE DECORATING CLASSES

DECORATING COOKIES WITH ROYAL ICING

Hands-On Tuition: \$50 **-All Supplies Included !**
1 Session

- > Saturday, March 14, 2020 10:30 am- 12:30 pm
- > Saturday, April 11, 2020 11 am- 1:00 pm
- > Wednesday, April 8, 2020 6:30-8:30 pm
- > Wednesday, May 6, 2020 6:30-8:30 pm
- > Saturday, May 9, 2020 10:30-12:30pm

Want to learn how to decorate cookies for a special occasion, or an upcoming holiday?? Well then this class is for you! You will learn techniques of decorating cookies using royal icing. You'll decorate 4 beautiful cookies. We will supply you with everything needed to teach you how to decorate cookies with royal icing. We will also supply you with a delicious cookie recipe. In class, you'll learn how to make your cookies look amazing. **Minimum age: 16-years old.**

ADULT CUPCAKE CLASSES

CUPCAKE DECORATING- ADULT

Hands-On Tuition: \$30 **-All Supplies Included !!**
1 Session

- > Sunday, March 15, 2020 11am- 12 pm
- > Thursday, April 9, 2020 7:00-8:00 pm
- > Tuesday, May 5, 2020 6:30-7:30 pm

Cupcakes are a hot item! Learn how to put a decadent twist on this trendy traditional dessert. Perfect for that special occasion. Learn how to fill and ice the cupcake and how to decorate using different techniques. You'll decorate and take home 6 beautiful cupcakes. **Minimum age: 14 years old.** *All supplies furnished*

CHILDREN'S CLASSES

CUPCAKE DECORATING- KIDS

Hands-On Tuition: \$28 **--All Supplies Included!!**
1 Session

- > Saturday, April 11, 2020 1:30-2:30 pm
- > Saturday, May 9, 2020 1:00-2:00 pm

In this hands-on class, students will learn how to fill and decorate an assortment of cupcakes using different tips and techniques. Children will decorate and take home a box of 6 cupcake creations. **All supplies furnished.** Parents who wish to decorate their own cupcakes and take the class with their child may register to take the class. Registration is required. Under 6 may require some assistance from their parent or chaperone.