

## CAKE & WEDDING COTTAGE

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

### Schedule of Classes 2018

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  
> Wednesday, January 10- February 14, 2018 6:30- 8:30 pm  
> Wednesday, February 28- April 4, 2018 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  
> Thursday, January 11- February 15, 2018 6:30- 8:30 pm

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  
> Saturday, January 13- January 27, 2018 11:00 am- 1:00 pm (last class 10:30am-1:00pm)

Working with ready-made fondant icing, students will cover and border a cake, use crimpers, and make fondant-icing decorations. This icing gives your cake a distinct and elegant look. You will create a unique novelty cake. Students receive a 10% discount on all purchases starting one week prior to the start of class *Class Limited to 10 Students. Minimum Age:14 years old. Pre-Requisite: Basic Cake Decorating or knowledge of. Supplies needed for class.*

### FONDANT II

Hands-On Tuition: \$60 + supplies  
2 Sessions  
> Saturday, February 10 -February 17, 2018 11:00 am- 1:00 pm

Join us as we help you take your skills to the next level. Everyone will be amazed at how professional your cake will look as we will show you how to make your cake look like a wrapped present with a beautiful handmade bow ! Students receive a 10% discount on all purchases starting one week prior to the start of class. *Class Limited to 10 Students. Minimum Age:14 years old. Pre-Requisite: Fondant I. Supplies needed for class*

## FLOWERS AND EMBELLISHMENTS

### ROSE WORKSHOP

Hands-On Tuition: \$30  
> Tuesday, January 16, 2018 6:00- 7:00 pm

**---All Supplies Included !!**

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 Tuition: \$35  
1 Session  
> Tuesday, January 23, 2018 6:00- 7:30 pm

**-- All Supplies Included !!**

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 Tuition: \$22  
1 Session  
> Coming soon...

**--All Supplies Included !!**

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  
1 Session  
> Saturday, February 3, 2018 11:00 am- 1:00 pm

**-All Supplies Included !**

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.**

## CANDY MAKING CLASSES

### CANDY MAKING CLASS

Hands-On Tuition: \$30  
 1 Session  
 > Sunday, January 28, 2018 1:00-2:00 pm -Valentines Theme

Learn fun and creative candy making ideas. In this hands on class you will learn a variety of techniques for making chocolate candy as you make your own candy creations.

You will learn how to properly melt chocolate, work with a candy mold, dip and decorate pretzels, make candy cups, plus much more. Each student takes home a full box of chocolate. Registration is required. **Minimum age: 14.**

## ADULT CUPCAKE CLASSES

### CUPCAKE DECORATING- ADULT

Hands-On Tuition: \$30 -All Supplies Included !!  
 1 Session  
 > Thursday, December 21, 2017 7:00- 8:00 pm - Christmas Theme  
 > Tuesday, February 13, 2018 6:00-7:00 pm - Valentines Day Theme

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  
 > Sunday, November 12, 2017 2:00- 3:00 pm - Fall Theme  
 > Sunday, December 17, 2017 2:00- 3:00 pm - Christmas Tree Cake  
 > Sunday, January 14, 2018 1:00- 2:00 pm - New Years/Winter Theme  
 > Saturday, March 31, 2018 1:00- 2:00 pm - Easter Theme  
 > Saturday, May 12, 2018 1:00- 2:00 pm - Mothers Day Theme  
 > Saturday, June 16, 2018 1:00- 2:00 pm - Father's Day Theme  
 > Sunday, October 28, 2018 1:00- 2:00 pm - Halloween Theme  
 > Sunday, November 18, 2018 1:00- 2:00 pm - Thanksgiving/Fall Theme  
 > Sunday, December 16, 2018 1:00- 2:00 pm - Holiday Theme

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.

### CHILDREN'S CANDY CLASS

Hands-On Tuition: \$25 --All Supplies Included !!  
 1 Session  
 > Sunday, February 11, 2018 12:00-1:00 pm - Valentine's Day  
 > Sunday, March 11, 2018 12:00-1:00 pm -Easter/Spring Theme

In this hands-on class, children will create a variety of chocolate candy. Children will learn how to work with a candy mold, dip and decorate pretzels, make candy cups, plus much more. Each child will take home a full box of chocolates plus a candy mold. **Recommended for ages 13 and under but ALL ages welcome.**

## PRIVATE LESSONS

**If group lessons don't work well for you, we also offer the advantage of booking a private lesson with our instructors to suit your needs.**

**Prices start at \$50 per hour**

**Please call for details**