



66082 Van Dyke ~ Washington Twp. ~ 586.336.7777

www.sugarartsupplies.com

SEPTEMBER - DECEMBER 2010

Wilton - Decorating Basics Course - The Wilton Decorating Basics Course is the perfect place to start! Your instructor will show you the right way to decorate, step by step, so that you experience the excitement of successfully decorating your first cake. You'll understand how to bake a great cake, see how to make and color icing and learn the best way to ice the cake. You will also practice the three fundamentals of decorating, enabling you to approach each technique the right way for great results. Along the way, you'll learn to create icing drop flowers, rosettes, shells, pompom flowers, leaves, shaggy mums and the ribbon rose. You'll also decorate cookies, cupcakes ... and of course cakes!

4 - 2hr sessions ~ \$29.50 (includes workbook) ~ Supplies Required *Instructor: Kristina*

Session Dates: **Thursdays** - 11/4, 11/11, 11/18, 12/2 ~ 10:00 am - 12:00 pm

Session Dates: **Thursdays** - 9/9, 9/16, 9/23, 9/30 ~ 7:00 pm - 9:00 pm

Wilton - Gum Paste and Fondant Course - Gum Paste and Fondant is one of two additional courses you can choose; the sequence doesn't matter. In Gum Paste and Fondant you'll discover one of the most exciting and satisfying ways to decorate a cake. Your Instructor will lead you every step of the way as you create amazing hand shaped flowers, beautiful borders and bold accents using these easy-to-shape icings. As you learn each technique - an artful bow, mum, rose, carnation, calla lily, rosebud, daisy and embellished borders - you'll be closer to your crowning achievement: A Final Course Cake that displays your skills. The confidence you'll gain as you decorate with gum paste and fondant will enable you to create cakes that will add excitement to your family celebrations for years to come.

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Session Dates: **Thursdays** - 9/9, 9/16, 9/23, 9/30 ~ 10:00 am - 12:00 pm

Session Dates: **Thursdays** - 10/7, 10/14, 10/21, 10/28 ~ 7:00 pm - 9:00 pm

Wilton - Flowers and Cake Design Course - Flowers and Cake Design is one of two additional courses you can choose; the sequence doesn't matter. In Flowers and Cake Design, you'll explore sophisticated ways to bring your cakes and desserts to life! Your Instructor will teach you to create breathtaking icing flowers such as pansies, lilies, and the rose. Then, you'll discover the secrets of arranging them in a beautifully balanced cake-top bouquet. Your amazing flowers will be framed by an impressive boarder treatment or basket weave design. With the skills you learn here and your ability to make flowers in advance using gum paste and fondant or royal icing, you can create beautiful blooms at your convenience, ready to place on any cake.

4 - 2hr sessions ~ \$29.50 (includes workbook) ~ Supplies Required *Instructor: Kristina*

Session Dates: **Thursdays** - 10/7, 10/14, 10/21, 10/28 ~ 10:00 am - 12:00 pm

Session Dates: **Thursdays** - 11/4, 11/11, 11/18, 12/2 ~ 7:00 pm - 9:00 pm

Smooth-a-Cake - Have you ever wondered how to get your buttercream icing as smooth as the look of fondant? Learn the various tricks and methods of smooth icing on cakes. DEMO

1 - 90 min session ~ \$12.00 ~ NO Supplies Required ~ **Tuesday** ~ 9/22 ~ 7:00pm - 8:30pm

Fun with Caramel - Learn how to make those fancy gourmet caramel apples, including caramel covered pretzels, caramel pecan clusters and cookies covered in caramel. We will be using a variety of toppings along with showing how to package all these treats together for gift giving. This is a hands-on class. *Minimum age recommended: 13 yrs.*

1 - 2hr session ~ \$30.00 ~ NO Supplies Required ~ **Tuesday** ~ 9/28 ~ 7:00pm - 9:00pm

Truffles - In this hands-on class you will learn to make several different kinds of rolled and molded truffles. The will include learning to make the truffle filling with different flavorings, dipping and rolling in milk, dark or white chocolate. Perfect for sweetest day or holiday gift giving. Everyone will have a box of truffles to take home. *Minimum age recommended: 15 yrs.*

1 - 2hr session ~ \$30.00 ~ NO Supplies Required ~ **Tuesday** ~ 10/12 ~ 10:00am - 12:00pm, or 7:00pm - 9:00pm

Baked Doughnuts - Wait until you see the delicious ones you can make right in your own oven. Let us show you how to make Cinnamon, Apple Spice or Chocolate Donuts. Then you can add a choice of glazes or toppings and finish with sprinkles and edible glitter. *Recommended for ages 5 to 105*

1 - 90min session ~ \$12.00 ~ NO Supplies Required ~ **Saturday ~ 10/30 ~ 10:00am - 11:30am or 2:00pm - 3:30pm**

Fall Cookie Bouquet - Cookies take on a new dimension when you put them on a stick. Come join us and create a fall cookie bouquet. We will start by covering briefly with baking tips and then show you different ways to decorate your cookies. Finally, we will show you how to arrange your cookies in your container making a beautiful thanksgiving display.

Minimum age recommended: 15 yrs.

1 - 2hr session ~ \$25.00 ~ NO Supplies Required ~ **Wednesday ~ 11/17 ~ 7:00pm - 9:00pm**

Kids Holiday Candy Class - Kids learn to make an assortment of candy for the holidays. This is a fun class for kids to learn how to make delicious homemade candy for their family, friends and teachers. Each child takes home a box filled with the candy they make in class. *Recommended for ages 5 to 15*

1 - 90 min session ~ \$12.00 ~ NO Supplies Required ~ **Saturday ~ 11/27 ~ 10:00am - 11:30am or 2:00pm - 3:30pm**

Holiday Candy Demo - During this demo you will learn how to make several different kinds candies which include chocolate covered cherries, fondant center candies, molded, filled and more, plus ideas for gift giving. At the end of class the candy is divided and everyone takes home a box filled with an assortment of candy. Recipes, tips and instructions are provided for you to make more candy at home. *Minimum age recommended: 15 yrs.*

1 - 2hr session ~ \$15.00 ~ NO Supplies Required ~ **Wednesday ~ 12/1 ~ 7:00pm - 9:00pm**

Gingerbread House - Create your own gingerbread house for the holidays. This class is for all ages. This class includes a large assortment of candy to decorate your own gingerbread house. The house will be already put together and the instructor will start the class with a few decorating ideas. You will have the next two hours to create your masterpiece while listening to holiday music. Invite a friend, make it a family event or a girl's night out. All decorating supplies will be furnished. House is approximately 7" x 6" x 6". Box will be provided to take gingerbread house home. *Recommended for ages 5 to 105*

1 - 90 min session ~ \$18.00 ~ NO Supplies Required ~ **Friday ~ 12/3 ~ 10:00am - 12:00pm, or 7:00pm - 9:00pm**

1 - 90 min session ~ \$18.00 ~ NO Supplies Required ~ **Saturday ~ 12/4 ~ 10:00am - 12:00pm or 2:00pm - 4:00pm**

Holiday Cookie Decorating - Come in anytime between 11:00am and 3:00pm to decorate 3 holiday cookies while listening to holiday music. Choose from a variety of cookies and decorations. Staff will be on hand to help with ideas and suggestions. Box provided to take cookies home. All ages welcome!!!

\$5.00 ~ NO Supplies Required ~ **Sunday ~ 12/19 ~ 11:00am - 3:00pm**

GENERAL CLASS INFORMATION

- We will supply all the necessary supplies for the workshops unless otherwise noted in the class description.
- In most cases class size is limited to a maximum of 16 students and a minimum of 5 students.
- Register by calling the store, visiting our store or by email. One week advanced registration is requested and recommended to ensure class is held. Full payment is required at time of registration.
- We realize that cancellations sometimes occur. If your cancellation is made 5 business days prior to the class, we will be happy to give you a full refund or apply the fee to another class. Payment is non-refundable and non-transferable if cancellation is requested less than 5 business days prior to class. (*Business days are Monday - Friday*).
- Sugar Art Cake & Candy Supplies has the right to cancel a class due to insufficient enrollment. A full refund will be issued if Sugar Art Cake & Candy Supplies must cancel a class due to low enrollment or due to inclement weather.

