



Sugar Arts Bakehouse Autumn Classes

Kid's Class - Sugar Cookie Decorating: \$20

Saturday, September 5th 3:00-4:30 pm

Kids ages 5 and up will learn to decorate a variety of sugar cookie shapes with royal icing and rolled fondant. Skills taught include outlining, flooding, marbling, and texturizing. Each participant will decorate 6 cookies to take home.

Adult Class - Basic Cake Decorating: \$25

Friday, October 23rd 7:00-8:30 pm

Learn the basics of cake design, and how to torte, fill, and stack a cake. Buttercream skills taught include icing a cake, piping borders, and creating Buttercream and fondant accents. Each participant will work with a 6" cake to take home.

Adult Class - Sugar Cookie Decorating: \$25

Friday, November 20th, 7:00-8:30 pm

Learn the basics of cookie decorating! Skills taught include flooding a cookie with royal icing and adding embellishments and detail, as well as covering a cookie with textured fondant. Each participant will decorate 6 cookies to take home.

Parent/Child Class - Basic Cake Decorating: \$30 (\$10 for each additional child)

Saturday, December 12th 3:00-4:30 pm

Parents and children ages 5 and up will learn to torte, fill, and stack a layer cake. Buttercream skills taught include icing, piping borders and creating fondant accents. Each parent/child pair will work with a 6" cake and some mini cupcakes to take home.