

Beginning Pulled & Blown Sugar

In this class, students will learn all about working with Pulled and Blown Sugar, and will make a Sugar Show Piece!

Cost of course is \$300.00. Supply List will be furnished for this course. BRING A LUNCH.

Mon-Tue Apr 2, 3 10am – 4pm
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Advanced Pulled & Blown Sugar

In this class, students will weave a basket for different types of fruit, which will be blown. Different fruits will have different textures. Students will also make a peacock by blowing the body and pulling the feathers. In addition, students will learn to make spun sugar.

PREREQUISITE: Students MUST have taken Beginning Pulled & Blown Sugar Class.

Cost of course is \$400.00 All supplies are included for this class. BRING A LUNCH.

Mon-Tue Apr 23, 24 10am – 4pm
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Basic Gum Paste

The beginning gum paste class will consist of learning the tools and equipment needed for this art medium as well as learning to make the following: rose, rose leaves, ivy leaves, sweetpeas, stephanotis, daphne and color flowers. You will also learn how to wire these together.

Cost of course is \$80.00. We supply everything for this course. BRING A LUNCH.

This course requires 8 hours to complete and a minimum of three students.

Sat Apr 7, 21 9am – 1pm

Professional Courses 1, 2, & 3

Our series of Professional Courses have been a big hit! Each course is 4 days long (Mon-Thu), 8 hours per day. Class time is 9am – 5pm each day. See our current Schedule below.

Cost of each course is \$200.00. Interested students will receive more information on these courses. BRING A LUNCH. Each course requires 25 hours to complete and a minimum of four students.

Course 1	Feb 13, 14, 15, 16 May 14, 15, 16, 17 Aug 20, 21, 22, 23* Nov 12, 13, 14, 15*
Course 2	Mar 12, 13, 14, 15 Jun 11, 12, 13, 14 Sep 10, 11, 12, 13* Dec 3, 4, 5, 6*
Course 3	Apr 10, 11, 12, 13 Jul 16, 17, 18, 19 Oct 8, 9, 10, 11*

*Dates subject to change.
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SUMMER DAY CAMP FOR KIDS!

SPECIALLY DESIGNED CLASSES FOR KIDS AGE 7-12!
JUNE 11-14, 2012 10 AM - 12:30 PM
COOKIES - CUPCAKES- CAKE POPS - CAKE
SIGN UP FOR THIS VERY POPULAR EVENT BEFORE ALL THE SPACES ARE GONE!

CAKE CRAFT SHOPPE

3554 HIGHWAY 6, SUGAR LAND, TX 77478
PHONE: 281-491-3920

HOURS: MON-SAT 9:30AM – 6:00PM
(OPEN UNTIL 7:00PM ON THU)

EMAIL: SBROOKS@CAKECRAFTSHOPPE.COM
WEB SITE: WWW.CAKECRAFTSHOPPE.COM

Cake Craft Shoppe

3530 Highway 6 • Sugar Land, TX • 77478-4401

Class Schedule

Payment is required in advance to reserve your space in a class. **FULL PAYMENT MUST BE RECEIVED TWO WEEKS PRIOR TO CLASS STARTING DATE.** However, new students are accepted after that date pending class availability. **If you cancel before the deadline date (two weeks before class) the fee is refundable or can be transferred to another class. After the deadline date the fee is not refundable or transferable.**

Unless otherwise specified, class participation is limited to persons 12 years of age or older. Students are placed on a first come, first served basis. You must register and PAY for a class to ensure your placement.

Registration options are:

1. At the store.
2. By phone.
3. Online, pending class availability.
(We accept Discover, Visa, MasterCard.)

Please make course fee payable to:

Cake Craft Shoppe

and mail to:

3554 Highway 6
Sugar Land, Texas 77478

Phone: 281-491-3920

eMail: sbrooks@cakecraftshoppe.com

www.cakecraftshoppe.com

Please call or stop by to have us add your name for upcoming classes! In addition to the posted dates, we do keep a list of people interested in classes. This allows us to contact you when a new class is forming to see if you are available to join us.

Private Lessons

Private lessons are available. These lessons are custom made to fit your schedule and to meet your specific needs! To discuss your needs and to plan and schedule your Private Lesson, please contact us at 281-491-3920 or email sbrooks@cakecraftshoppe.com.

Cost is \$45.00 per hour

Baking Classes

Baking Classes are available at the shop from our own Cynthia Bayne. For more information on these classes, please contact us at 281-491-3920.

Cost of course is \$45.00

Thu Mar 8 6-8pm

Cake Craft Course I

Topics to be covered in this course are: equipment needed; basics of baking and preparing a cake for decoration; basics of making icing; writing, simple borders, roses and other flowers, figure piping, and more.

Cost of Course is \$50.00 (includes Starter Kit)

NO supplies needed for the first class. Bring butter cream icing in container to the second and third classes. May bring one color of icing, made in advance, to class. No color mixing of icing will take place during class. Cake needed for the third class.

This course requires nine hours to complete and a minimum of six students.

Sat Feb 4, 11, 18 9:30am – 12:30pm
Sat Mar 10, 17, 31 9:30am – 12:30pm

CAKE CRAFT SHOPPE NOW OFFERS PARTY PACKAGES!

Contact us at 281-491-3920 for more information or to reserve your party date and time today!

Cake Craft Course II

Students will enhance the skills learned in Course I by learning fancier borders, more flowers, coloring techniques, floodwork and how to add basketweave and lattice to their designs.

Cost of Course is \$50.00 (includes Starter Kit)

Bring cake, iced smooth, to last class. May bring one color of icing, made in advance, to each class. No color mixing of icing will take place during class. Bring royal icing in container to second class only, unless planning to do flowers in royal.

This course requires eight hours to complete and a minimum of three students.

Sat Mar 3, 10 1:30-5:30pm
Sat Apr 7, 21 2 – 6 pm

Wedding Cake Class

(replaces Cake Craft Course III)

In this course, students will learn to design, construct and decorate a wedding cake.

Cost of Course is \$50.00.

This course requires a minimum of three students.

Sat Mar 17, 24 1:30-5:30pm

*BRING A LUNCH.

GUEST INSTRUCTOR CLASSES

All Things Sweet Apr 28-30 9am – 5pm

Instructor: James Rosselle

Outstanding Opulence with Orchids Sep 15-17 9am – 5pm

Instructor: James Rosselle

For details, inquire at store or visit our web site.

Cupcakes, Petit Fours & Cake Pops

Take these individual desserts to a new level! A completely hands on class! Cupcakes: Students will use different icing mediums, and will learn creative techniques to dress their cupcakes. Petit Fours: Students will learn to cut Petit Fours in different styles using different methods. They will learn how to make Petit Four icing and how to coat the tiny cakes. Students will also learn to embellish their Petit Fours with simple decorations on top. Each student will leave the class with finished individual desserts.

Cost of course is \$85.00. We supply everything needed for this course.

This course requires three hours to complete and a minimum of three students.

Sat Feb 11 – Valentine Theme 2-5pm

Basic Fondant

This course covers tools and equipment, preparing the cake, crumb coating the cake, covering the cake (real and dummy). Learn how to decorate fondant cakes using borders, various drapes, brush embroidery, ruffles, lace, and pearls.

Cost of course is \$150.00. We supply everything needed for this course. BRING A LUNCH.

This course requires eight hours to complete and a minimum of three students.

Sat Mar 3 10am – 4:30pm

French Pastry Class

Just in time for Valentine's Day! Students will learn to create patisserie at home! The instructor will walk you through techniques for making a variety of classic pastries and fillings, including French Macaroons. These delicate treats will win anyone's heart! For more information on this class, please contact us at 281-491-3920.

Cost of course is \$65.00

Sat Feb 11 10am – 12:30pm