

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.

Sun Oct 10 10am – 5pm



Sample Fondant Techniques Taught

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 3 cupcakes and 3 petit fours.

Cost of course is \$75.00. We supply everything needed for this course.

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

Sat Oct 23 – Halloween Theme 10am – 1:30pm
Sat Dec 4 – Christmas Theme 10am – 1:30pm

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 *Coming Soon!*

Course 2 *Coming Soon!*

Course 3 Sep 13, 14, 15, 16

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GUEST INSTRUCTOR CLASSES		
Character Sculpting: 101	Sep 18	9am-5pm
Instructor: Lauren Kitchens		
Character Sculpting: 201	Sep 19	9am-5pm
Instructor: Lauren Kitchens		
3- Day Class TBA	Jan 15-17, 2011	TBA
Instructor: Ron Ben-Israel		
For details, inquire at store or visit our web site.		

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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

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:

3530 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.

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.

Coming Soon!

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 Oct 18, 19 10am – 4:30pm

Baking Classes

Baking Classes are available from our own Cynthia Bayne. For more information on these classes, please contact us at 281-491-3920. These classes are taught off-site. Participants will receive directions to class location when registration is confirmed.

Cost of course is \$45.00

Thu Sep 9 6:30 – 8:30pm

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, third and fourth 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 fourth class.

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

Tue Sep 7, 21, 28 10:00am – 1:00pm
Sat Oct 9, 16, 23 2:30 – 6:00pm

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 Sep 11, 25 2 – 6pm

Design and Structure

(replaces Cake Craft Course III)

A detailed description of and supply list for this class will be available soon.

Cost of Course is \$50.00.

This course requires a minimum of three students.

Coming Soon!

*BRING A LUNCH.



Sample Student Cake

Beginning Air Brush Techniques

In this class, students will learn use and care of an airbrush (how to clean, what can and cannot be put into the gun), use of colors, techniques and different effects with an air brush.

Cost of course is \$130.00

Mon Sep 26 10am – 1:30pm

Cake Craft Shoppe

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

Sheila Brooks
Owner

Store Hours:
Monday - Saturday
9:30 am - 6:00 pm
(open until 7 pm on Thursday)

To sign up or get on the waiting list
for one of these great classes,
call, stop by, or go online today!

Phone: 281-491-3920 • Email: sbrooks@cakecraftshoppe.com
Web site: www.cakecraftshoppe.com