

Cake Craft Shoppe



3554 Highway 6 • Sugar Land, TX • 77478-4401

Cake Craft Shoppe

is Honored Once Again to Host

James Rosselle

Food Network Star
teaching

All Things Sweet.... Sugar Flowers and Mini Wedding cakes

April 28-30, 2012

Saturday through Monday

9:00 am to 5:00 pm

Cost \$500.00

(lunch included)

Ever wonder what to do with the selection of cutters you already have? Well, James will put your wondering mind to rest. He will show you that cutters can be used in more ways than one! One cutter can be used to make several types of flowers. All it takes is a creative mind and an artistic eye.

In this class we will use one cutter to create

Roses, Anemonies, Helleborus, Clematis and Lisianthus.

James will teach you all there is to know about the sugar flower making process and answer all your questions too. Being resourceful never looked better! You will leave this class with an opened mind and inspired by all things floral!

Class List: Each Student will need

1 pound gum paste	5 pounds fondant
rolling pins - big and small	3 - 4"x4" round cake dummies
foam pad for thinning	3 - 6"x4" round cake dummies
medium ball tool	3 - 8" round base boards
1 pack medium foam centers	1 oz. piping gel
1 pack 22 gauge white paper covered wire	pastry brush
1 pack 20 gauge white paper covered wire	1 wooden skewer
4 packs small black stamens	baggies
1 pack small yellow stamens	tweezers
1 pack small yellow lily stamens	scissors
wire cutters	green floral tape
Styrofoam for inserting flowers	gum glue
dusting brushes	Dusty Rose gel color
Christmas Red gel color	Burgundy dusting color
Red dusting color	Black dusting color
Avocado dusting color	