



Class Descriptions

All supplies included for all classes and most tools will be available for purchase after the class. All classes are taught by pastry chef Heather Rousseau. Drinks are provided during the class. Check the [Calendar of Events](#) for upcoming classes, or get four friends together and we will schedule one!

Royal Icing - \$35 per person - 1.5 hours

Learn about royal icing and how to make pretty and unique designs on sugar cookies. Royal icing is the perfect medium to finish off your cookies and they are perfect for packing for gifts or as favors. Bring home 1 dozen completed sugar cookies.

Buttercream1 - \$45 per person - 2 hours

Learn the basics of buttercream and how to prepare a cake board. Learn how to torte, fill, frost with a variety of textured frosting techniques and decorate your very own round 6" cake to take home. Learn how to color frosting, fill a piping bag and how to pipe an assortment of top and bottom borders. Learn how to write on a cake and learn basic techniques such as scrolling and drop flowers. Watch a demo on how to make a buttercream rose.

Buttercream2 - \$45 per person - 2 hours

Step up your skills and build on what you learned in Buttercream1 and learn how to torte, fill, frost, smooth and decorate your very own square 6" cake to take home. Learn more advanced techniques such as ruffles, over-piping, floral sprays and learn how to make the impressive buttercream rose.

Buttercream Flowers - \$20 per person - 1 hours

Learn how to make an assortment of flowers from buttercream. Dress up your desserts with these beautiful flowers. Some of the flowers you will learn: Roses, rosebuds, daffodils, daisies, sunflowers, lily of the valley, blossoms, mums, bachelor buttons, primrose, poinsettia and pansies among others. These flowers can be made in advance, frozen and stored so you are always prepared for a last minute party! Bring home your creations!

Fondant1 - \$50 per person - 2 hours

Learn the basics of fondant and learn how to prepare your round cake for fondant by torting, filling, frosting and smoothing. Learn how to get perfectly smooth fondant and learn basic fondant techniques, such as crimping, quilting, swags, inlays and overlays. Also learn how to use a wide assortment of cutters. Watch a demo on the ribbon rose and bring home your completed project!

Fondant2 - \$50 per person - 2 hours

Build on your basic fondant knowledge and learn how to prepare a square cake for fondant by torting, filling, frosting and smoothing. Learn how to get perfectly smooth fondant and crisp edges. Learn more advanced fondant techniques such as draping, ribbon roses, embossing, ribbons and bows. Learn how to embellish and alter basic fondant shapes for a fun new look! Bring home your completed project

Cupcakes 101 – \$35 per person – 1.5 hours

Learn new and exciting ways to decorate a cupcake using a few common decorating tips and fondant. Some techniques are the very same that we use to decorate the cupcakes as seen in our display case at the bakery. Bring home your own decorated four-pack of jumbo cupcakes. Theme varies depending on the season. This class is great to do with a son or daughter!

Cake Pop Creations – \$35 per person – 1.5 hours

Cake pops are the latest craze! Learn how to make and decorate 6 fun designs that will wow your friends at your next get-together! These designs are great for parties of all occasions and some designs will vary depending on the season. Learn tips and tricks to create super cute edible art. Bring home your completed decorated cake pops! This is a perfect class to take with a best friend!

Whimsical Cake Decorating – \$125 per person – 3 hours

Learn how to build and decorate your very own 6" & 8" topsy-turvy cake. You will learn how to cut, shape, support and decorate these fun and festive cakes. Prior decorating experience is absolutely necessary for you to be successful. Bring home a completed 6" & 8" topsy-turvy cake.

Basic Tiered Party & Wedding Cakes – \$75 per person – 2 hours

Learn how to build, support, stack and transport cakes for party cakes and wedding cakes. We will finish our cakes with basic borders and a buttercream rose bouquet on top. Prior decorating experience is a must. Bring home your completed two tier cake.

Cookies 101 – \$35 per person – 1.5 hours

Learn new and exciting ways to decorate sugar cookies using a few common decorating tips and fondant. Class project will vary depending on the season. This class is perfect to do with a son or daughter. Bring home 6 completed sugar cookies to show off and share!

Private Decorating Lessons – Starting at \$50 per hour, per person. 1 hour minimum.

Choose from a class above, or want to learn something else? Want one-on-one instruction customized to your specific level of experience? If so, private lessons with Pastry Chef Heather Rousseau are perfect for you! You provide the topic, we provide the lesson! Bring home your completed projects.

