



MOMMY AND ME CAKE POP DECORATING ★ NEW

In this class students will learn how to make dough for cake pops, shaping simple cake pops, perfect dipping and decorating.

**Minimum 2 parent/child, maximum 5 parent/child.
Minimum age 6.**

262008	Mon	6:30-9:00 p.m.	06/18/18
262009	Tue	6:30-9:00 p.m.	06/19/18
262010	Thu	6:30-9:00 p.m.	06/21/18
1 day	AEC1	105	Gunawan \$45

***Additional child \$30**

Material Fee: \$60 cash payable to instructor for the following items:

- Instruction Book
- Cake
- Butter Cream
- Multiple Color Candy Wafers
- Cake Pop Sticks
- Sanding Sugar
- Candy

MOMMY AND ME CUPCAKE & CAKE DECORATION ★ NEW

In this class students will learn how to apply butter cream on cupcakes. This will also teach you how to decorate cupcakes with succulents and cactus made from fondant.

**Minimum 2 parent/child, maximum 5 parent/child.
Minimum age 6.**

262001	Mon	6:30-9:00 p.m.	06/11/18
262002	Tue	6:30-9:00 p.m.	06/12/18
262003	Thu	6:30-9:00 p.m.	06/14/18
1 day	AEC1	105	Gunawan \$45

***Additional child \$40**

Material Fee: \$60 cash payable to instructor for the following items:

- Instruction Book
- 1 Cake in a Flower Pot
- 6 Cupcakes
- Butter Cream
- Fondant
- Fondant Cutters
- Sanding Sugar
- Sprinkles
- Pearl Candy
- Oreo Cookies

MOMMY AND ME ANIMAL CUPCAKES ★ NEW

In this class students will learn how to make animal cupcakes using fondant, butter cream and candy.

**Minimum 2 parent/child, maximum 5 parent/child.
Minimum age 6.**

262014	Thu	6:30-9:00 p.m.	06/28/18
262015	Tue	6:30-9:00 p.m.	07/10/18
262016	Thu	6:30-9:00 p.m.	07/12/18
1 day	AEC1	105	Gunawan \$45

***Additional child \$20**

Material Fee: \$50 cash payable to instructor for the following items:

- Instruction Book
- 10 Cupcakes
- Butter Cream
- Fondant
- Sprinkles
- Sanding Sugar
- Pearl Candy
- Oreo Cookies

Maria Gunawan learned cake decorating from Michael's and Adult School classes. Recently, she taught a basic fondant cake decorating class. She also has been customizing cakes with fondant for family, friends and clients.



CAKE, CUPCAKE & COOKIE DECORATING ★ NEW

Cake, Cookie and Cupcake Decorating and Fondant Building Skills are offered in these classes. Your certified Wilton instructor will help you with each step as you learn to make icing the correct consistency, fill and use a decorator bag, make several flowers from butter cream and fondant icing. These project classes are one day 2 hour classes in various topics to provide a broad introduction to decorating cupcakes, cakes and treats for your family and friends!

CUPCAKE DECORATING ESSENTIALS ★ NEW

This class starts with cupcake baking tips and hints. Then learn how to fill a decorating bag, how to stripe icing, making rosettes, drop flowers, hydrangea and more!

Minimum 3 students, maximum 10. Minimum age 12.

221001	Wed	6:30-8:30 p.m.	06/13/18
1 day	AEC1	105	Keller \$25

Optional Materials: 6 Un-iced cupcakes

FONDANT BASICS ★ NEW

Topics include basics of handling and storing fondant, covering a cake, either round or square, with fondant. Also cut-outs, overlays, inlays, and borders of rope or ribbon.

Minimum 3 students, maximum 10. Minimum age 12.

221002	Wed	6:30-8:30 p.m.	06/20/18
1 day	AEC1	105	Keller \$25

Optional Materials: 1 - 8" cake iced

CUTE COOKIES ★ NEW

This class will provide the three essentials for decorating cakes, cookies or cupcakes. Decorating basics of how to correctly tint icing, prepare fill and hold a decorating bag etc. Students will learn how to decorate using tips for flowers, leaves and writing.

Minimum 3 students, maximum 10. Minimum age 12.

221003	Wed	6:30-8:30 p.m.	06/27/18
1 day	AEC1	105	Keller \$25

Optional Materials: 6 Ding-dongs, brownies or cookies to decorate

FONDANT FLOWERS ★ NEW

This class will cover topics beyond fondant basics. Students are welcome to attend without attending the Fondant Basics class. Flowers made in the class are Calla Lily (petal and center), Daisy, Ribbon Rose, Calla Lily Calyx and leaves.

Minimum 3 students, maximum 10. Minimum age 12.

221004	Wed	6:30-8:30 p.m.	07/11/18
1 day	AEC1	105	Keller \$25

Optional Materials: 1 Box of Wilton fondant

ROYAL ICING BLOSSOMS ★ NEW

This class starts with the basics of royal icing ingredients, how to make it, determining consistency and tinting icing. A review of preparing a decorating bag with and without couplers. Techniques covered are violets, daises, leaves, how to use a lily nail to make lily and poinsettia.

Minimum 3 students, maximum 10. Minimum age 12.

221005	Wed	6:30-8:30 p.m.	07/18/18
1 day	AEC1	105	Keller \$25

Geri Keller is a certified Wilton instructor and a First Prize Winner in the 2017 LA County Fair. She has 2 years of experience in launching Wilton classes at the local Michael's stores in this area. Mrs. Keller also has bakery experience and has trained on a variety of topics to all ages.

The Information printed in this Schedule of Classes regarding classes, location, and teachers is as up-to-date as possible at time of printing.