

# PRIVATE CLASSES

celebrateME! offers private one on one cake and cookie decorating classes for an accelerated program aimed at improving your decorating skills. Classes are planned according to the techniques you are seeking to learn. Subjects covered range from basic cake decorating to buttercream flowers and fondant work. Private classes are 3-4 hours long and are more comprehensive than group classes. This is your chance to ask all of the questions that you have and focus on subjects you are looking to perfect. All private classes are held at Fran's Cake & Candy Supply in Fairfax Mon-Fri (some weekend times may be available).

Pricing is based on 1 student. Additional students may join the class for an additional fee. Custom class subjects are available upon request. Please email us to receive further information on custom or group private classes.

Email me@celebrateMEevents.com to schedule a private class!

## **Intro to Cake Decorating**

**\$350**

**Approx: 3 hours**

Are you new to the wonders of cake decorating? If so, this class will get you moving in the right direction. This is an excellent introduction class if you are brand new to cake decorating or just looking to touch up on your decorating skills.

In this class you will learn:

- How to make the perfect no fail buttercream
- How to properly build, fill, crumb coat and ice a cake
- How to make close to perfect edges and borders
- How to ice a cake in multiple designs: cake combs, rosettes, waves and ruffles
- Tips and tricks on baking from scratch

All material are provided for use during the class. Students will take a 6" cake home in a bakery box. Please bring your own apron.

## **Buttercream Flowers**

**\$300**

**Approx: 3 hours**

Are you an avid baker looking to expand your decorating skills? If so, this is the class for you! Learn how to make multiple types of flowers to top off your cakes and cupcakes with.

In this class you will learn:

- How to make the perfect buttercream for piping flowers
- How to use tools and piping tips to create flowers
- How to pipe multiple flowers including: roses, ranunculus, hydrangeas, peonies, apple blossoms, carnation, sunflower, leaves, buds, baby's breath, berries and more!

- How to arrange flowers in various designs: crescent, wreath and full bouquet

This class is focused on flower making only. Feel free to bring a 6"- 9" iced cake to decorate with the flowers you pipe during class. Please bring your own apron.

### **Intro to Fondant**

**\$350**

**Approx: 3 hours**

This class is designed for bakers who have their crumb coating skills down and are looking into cake decorating with fondant. Students will learn a wide range of fondant skills to get you started with this fun and unique way to decorate.

In this class you will learn:

- How to properly color and knead fondant
- How to cover your cake with fondant
- How to create fondant borders (pearls, ribbon, molds)
- How to make a fondant bow
- How to make simple roses and ruffled flowers
- Tips and tricks for working with fondant

All material are provided for use during the class. Students will take a 6" cake home in a bakery box. Please bring your own apron.

### **Advanced Fondant**

**\$250**

**Approx: 2 hours**

In this class students will learn advanced sculpting techniques to create fondant character toppers. Student will choose the theme they would like to build the class around. Price of this class may change depending on character subject and length of class.

In this class you will learn:

- How to sculpt character toppers from fondant (you choose subject)
- How to make multiple fondant designs: marbled, ruffles, draped
- Tips and tricks for working and sculpting with fondant

This class is focused on fondant character sculpting and fondant designs only. Student will be provided with a dummy cake to take home. Please bring your own apron.

## **Sugar Cookie Decorating**

**\$300**

**Approx: 3 hours**

This class is designed for bakers who would like to learn cookie decorating with Royal Icing. Students will receive 12 cookies and learn a wide range of piping techniques and designs. If time allows, remainder of class will be filled with additional techniques.

In this class you will learn:

- How to make Royal Icing
- How to make the perfect consistency for outlining and filling
- How to outline and fill cookies
- Different techniques to achieve decorative designs
- How to make simple 3D royal icing flowers
- Tips and tricks for coloring, storing and working with Royal Icing

All materials are provided for use during the class. Students will take their cookies home in a bakery box. Please bring your own apron.