



66082 Van Dyke ~ Washington, MI ~ 586.336.7777  
www.SugarArtSupplies.com

## JANUARY – MAY 2017 CLASSES

**Kids - Winter Theme Cake Decorating** – Take a break from the cold weather and warm up with cake! Learn how to decorate our winter-themed snowman cake. Students will use buttercream icing, fondant and learn how to use a variety of piping tips and some fondant tools. All decorating supplies, tools and box to take cake home is included.



*Recommended for ages 5 and up.*

1 – 90 min session ~ \$20.00 ~ NO Supplies Required

Session Date: **Saturday – 1/14/17 ~ 10:00am – 11:30am**

Session Date: **Saturday – 1/14/17 ~ 2:00pm – 3:30pm**

**Cookie Decorating** – We will show you just how easy it is to create professional looking cookies using royal icing, candy wafers and edible transfer sheets. Class will include a demo on rolling and baking tips for cut-out sugar cookies, printed recipes, and plenty of time for you to practice. Students will take home approximately 10 – 12 Winter and Valentine themed decorated cookies.



*Minimum age recommended: 14 yrs.*

1 – 2 hr session ~ \$25.00 ~ NO Supplies Required

Session Date: **Wednesday – 1/25/17 ~ 6:00pm – 8:00pm**

**Kids - Valentine Bouquet Class** – Make a valentine candy/cookie bouquet perfect for your sweetie.



The bouquet will use a combination of cookies, molded chocolate, marshmallows and other sweets put on sticks to create a beautiful bouquet for Valentine's Day.

*Recommended for ages 5 and up.*

1 – 90 min session ~ \$15.00 ~ NO Supplies Required

Session Date: **Saturday – 2/11/17 ~ 10:00am – 11:30am**

Session Date: **Saturday – 2/11/17 ~ 2:00pm – 3:30pm**

**Gourmet Cupcakes** – What was once a classroom party treat has now become a very trendy dessert served at both formal and informal events. In this hands-on class, you will learn how to fill cupcakes and decorate cupcakes using different icings and decorating techniques. Cupcake and filling flavors include chocolate, vanilla and other seasonal flavors. Students will take home approximately 10-12 cupcakes. Recipes included.



*Minimum age recommended: 14 yrs.*

1 – 2 hr session ~ \$35.00 ~ NO Supplies Required

Session Date: **Wednesday – 2/22/17 ~ 6:00 pm – 8:00 pm**

**DEMO – Puff Pastry** – Back by popular demand... Learn how to make delicious quick and easy sweet and savory puff pastry treats. Great for holidays or anytime. There will be plenty of samples for everyone to taste and take home at the end of class. Recipes included. *Minimum Age Requirement: 12 yrs.*



1 – 60 min session ~ \$15.00 ~ NO Supplies Required

Session Date: **Wednesday – 3/8/17 ~ 6:00 pm – 7:00 pm**

**Panoramic Sugar Egg Class** – In this popular class we will demonstrate how to mold, assemble and



decorate a panoramic sugar egg. Then you will fill, put together and decorate your sugar egg. These beautiful sugar eggs are a nice keepsake that will last forever. Sugar eggs, decorations and a box to take your sugar egg home in will be provided. *Recommended for ALL AGES.*

1 – 60 min session ~ \$12.50 ~ NO Supplies Required

Session Date: **Saturday – 4/8/17 ~ 10:00am – 11:00am**

Session Date: **Saturday – 4/8/17 ~ 2:00pm – 3:00pm**

Session Date: **Saturday – 4/15/17 ~ 10:00am – 11:00am**

Session Date: **Saturday – 4/15/17 ~ 2:00pm – 3:00pm**

**Kids - Mother's Day Cupcake Project** – Create beautiful flower decorated cupcakes for a wonderful



Mother's Day gift. We will show you just how easy it is to fill and decorate your cupcakes. You will use an assortment of decorating tools and edible decorations.

*Recommended for ages 5 and up*

1 – 90 min session ~ \$15.00 ~ NO Supplies Required

Session Date: **Saturday – 5/13/17 ~ 10:00am – 11:30am**

Session Date: **Saturday – 5/13/17 ~ 2:00pm – 3:30pm**

**DEMO Colorful Cakes Inside & Out** – Color takes the cake in 2017! In this class we will demo how to color cake batters and bake to make different effects for the insides of cakes and cupcakes



including rainbow graduated colors, tie-dye, polka dots, etc. Then we will demonstrate how to

decorate outside of the cake using the drip technique, tie-dye and sprinkles. These fun techniques make the inside and outside of the cake a colorful surprise when served and cut. Recipes included.

*Minimum age recommended: 12 yrs.*

1 – 2 hr session ~ \$20.00 ~ NO Supplies Required

Session Date: **Wednesday – 5/24/17 ~ 6:00 pm – 8:00 pm**

**GENERAL CLASS INFORMATION**

- We will supply all the necessary supplies for the workshops unless otherwise noted in the class description.
- In most cases, hands-on class size is limited to a maximum of 14 students and a minimum of 5 students.
- Register by calling the store, visiting our store or by email. **One week** advanced registration is requested and recommended to ensure class is held. Full payment is required at time of registration.
- We realize that cancellations sometimes occur. If your cancellation is made 5 business days prior to the class, we will be happy to give you a full refund or apply the fee to another class. Payment is non-refundable and non-transferable if cancellation is requested less than 5 business days prior to class. *(Business days are Monday – Friday).*
- Sugar Art Cake & Candy Supplies has the right to cancel a class due to insufficient enrollment. A full refund will be issued if Sugar Art Cake & Candy Supplies must cancel a class due to low enrollment or due to inclement weather.



***Ask about our Group Classes and Birthday Parties!!!***