



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

## FALL CLASS SCHEDULE SEPTEMBER – DECEMBER 2018

### **ICE CREAM CONE DRIP CAKE** - Due to the overwhelming response to the Ice Cream Cone Drip



Cake, we are offering the class one more time before summer ends. We will show you just how easy it is to fill, stack and ice your 5" three layer cake. You will learn how to make a melting ice cream cone drip cake using a variety of decorating supplies and tools.

*Recommended for ages 5 and up.*

\$20.00 ~ NO Supplies Required

Session Date: **Saturday – 9/15/18 ~ 10:00 am – 11:30 am**

Session Date: **Saturday – 9/15/18 ~ 2:00 pm – 3:30 pm**

### **COOKIE DECORATING** – We will show you just how easy it is to create professional looking cookies.



Learn how to outline, flood and create easy designs using royal icing. Class will include learning the proper consistency and techniques using royal icing and demo on rolling and baking tips for cut-out cookies. Also, plenty of time for you to practice on approximately 10 - 12 seasonally themed shaped sugar cookies.

*Minimum age recommended: 14 yrs.*

**Cost: \$28.00 ~ NO Supplies Required**

Session Date: **Wednesday – 9/19/18 ~ 10:00 am – 12:00 pm**

Session Date: **Wednesday – 9/19/18 ~ 6:00 pm – 8:00 pm**

### **GOURMET CARAMEL APPLES** – Forget those expensive caramel apples at the stores or online!



Learn how to make your own fancy gourmet caramel apples. In this class you will learn how to create these delicious treats starting with buying the apples to ending with packaging and storing. Each student will make 1 gourmet caramel apple along with a gourmet caramel pretzel. Choose from a variety of designs and toppings such as pecans, toffee, coconut, chocolate chips, sprinkles, and more. Recipes included. *Minimum age recommended: 14 yrs.*

**Cost: \$35.00 ~ NO Supplies Required**

Session Date: **Wednesday – 10/3/18 ~ 10:00 am – 12:00 pm**

Session Date: **Wednesday – 10/3/18 ~ 6:00 pm – 8:00 pm**

### **PUFF PASTRY DEMO** – Learn to make easy recipes that are delicious and impressive. We will



demonstrate how to use puff pastry dough sheets in sweet and savory recipes for appetizers, snacks and desserts. Great for holiday parties.

*Minimum age recommended: 14 yrs.*

**Cost: \$15.00 ~ NO Supplies Required**

Session Date: **Wednesday – 10/17/18 ~ 10:00 am – 11:00 am**

Session Date: **Wednesday – 10/17/18 ~ 6:00 pm – 7:00 pm**

## KIDS — CREEPY HALLOWEEN TREATS



In this hands-on spooky class you will make a variety of creepy but, yummy Halloween treats that will impress any ghoul or zombie. You will make an assortment of treats including candy, cupcake, witch fingers and more (6 items). *Recommended for ages 5 and up.*

**Cost: \$20.00 ~ NO Supplies Required**

**Session Date: Saturday – 10/27/18 ~ 10:00 am – 11:30 am**

**Session Date: Saturday – 10/27/18 ~ 2:00 pm – 3:30 pm**

## DEMO – HOLIDAY CANDY



During this fast-paced demo we will teach you the basics of candy making on how to melt, mold, dip, color, flavor your candies. Learn how to make an assortment of quick and easy molded chocolates, dipped treats, and several other candies. These delicious, homemade, yet professional looking candies that don't require much effort or candy making know how are perfect for gift giving or serving at parties. Everyone takes home a box filled with the candy made in class.

Recipes, tips and instructions are provided for you to make more candy at home.

*Minimum age recommended: 14 yrs.*

**Cost: \$18.00 ~ NO Supplies Required**

**Session Date: Wednesday – 11/7/18 ~ 6:00 pm – 8:00 pm**

## KIDS – HOLIDAY CANDY CLASS



Kids learn to make an assortment of simple handmade candy. Including how to make painted suckers, molded candies, dipped candies and more. This is a fun class for kids to learn how to make delicious homemade candy for their family and friends.

*Recommended for ages 5 and up.*

**Cost: \$20.00 ~ NO Supplies Required**

**Session Date: Saturday – 11/24/18 ~ 10:00 am – 11:30 am**

**Session Date: Saturday – 11/24/18 ~ 2:00 pm – 3:30 pm**

## GINGERBREAD HOUSE



Create your own gingerbread house for the holidays. This class is for all ages. This class includes royal icing and a large assortment of candy to decorate your own gingerbread house. The house will already be put together and the instructor will start the class with a few decorating ideas. You will have plenty of time to create your masterpiece while listening to holiday music. Invite a friend or make it a family event or a girl's night out. All decorating supplies will be furnished. House is approximately 7" x 6" x 6". Box will be provided to take gingerbread house home.

All ages welcome!!!

**Cost: \$22.00 ~ NO Supplies Required**

**Session Dates:**

**Friday – 12/14/18 ~ 7:00 pm – 8:30 pm (ADULT ONLY – BYOB)**

**Saturday – 12/15/18 ~ 10:00 am – 11:30 am**

**Saturday – 12/15/18 ~ 2:00 pm – 3:30 pm**

**Sunday – 12/16/18 ~ 1:00 pm – 2:30 pm**

**Friday – 12/21/18 ~ 6:00 pm – 7:30 pm**

**Saturday – 12/22/18 ~ 10:00 am – 11:30 am**

**Saturday – 12/22/18 ~ 2:00 pm – 3:30 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.