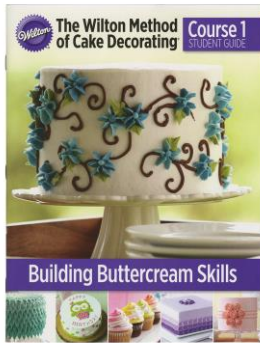




66082 Van Dyke ~ Washington, MI ~ 586.336.7777  
www.SugarArtSupplies.com

## WILTON COURSES JANUARY – DECEMBER 2018

**Wilton – Decorating Basics Course 1** – The Wilton Decorating Basics Course is the perfect place to start! Your instructor will show you the right way to decorate, step by step, so that you experience the excitement of successfully decorating your first cake. You'll understand how to bake a great cake, see how to make and color icing and learn the best way to ice the cake. You will also practice the three fundamentals of decorating, enabling you to approach each technique the right way for great results. Along the way, you'll learn to create icing drop flowers, rosettes, shells, pompom flowers, leaves, shaggy mums and the ribbon rose. You'll also decorate cookies, cupcakes ... and of course cakes!



4 – 2hr sessions ~ \$30.00 ~ PLUS Supplies Required

Session Dates: **Thursday** – 1/11, 1/18, 1/25, 2/1 ~ 6:00 pm – 8:00 pm

Session Dates: **Thursday** – 4/5, 4/12, 4/19, 4/26 ~ 6:00 pm – 8:00 pm

Session Dates: **Thursday** – 9/6, 9/13, 9/20, 9/27 ~ 6:00 pm – 8:00 pm

**Wilton – Flowers and Cake Design Course 2** - In Flowers and Cake Design, you'll explore sophisticated ways to bring your cakes and desserts to life! Your Instructor will teach you to create breathtaking icing flowers such as pansies, lilies, and the rose. Then, you'll discover the secrets of arranging them in a beautifully balanced cake-top bouquet. Your amazing flowers will be framed by an impressive boarder treatment or basket weave design. With the skills you learn here and your ability to make flowers in advance using gum paste and fondant or royal icing, you can create beautiful blooms at your convenience, ready to place on any cake.



4 – 2hr sessions ~ \$30.00 ~ PLUS Supplies Required

Session Dates: **Thursday** – 2/8, 2/15, 2/22, 3/1 ~ 6:00 pm – 8:00 pm

Session Dates: **Thursday** – 5/3, 5/10, 5/17, 5/24 ~ 6:00 pm – 8:00 pm

Session Dates: **Thursday** – 10/4, 10/11, 10/18, 10/25 ~ 6:00 pm – 8:00 pm

## **Wilton - Gum Paste and Fondant Course 3** – In Gum Paste and Fondant you'll will discover one of



the most exciting and satisfying ways to decorate a cake. Your Instructor will lead you every step of the way as you create amazing hand shaped flowers, beautiful borders and bold accents using these easy-to-shape icings. As you learn each technique – an artful bow, mum, rose, carnation, calla lily, rosebud, daisy and embellished borders – you'll be closer to your crowning achievement: A Final Course Cake that displays your skills. The confidence you'll gain as you decorate with gum paste and fondant will enable you to create cakes that will add excitement to your family celebrations for years to come.

4 – 2hr sessions ~ \$30.00 ~ PLUS Supplies Required

Session Dates: **Thursday – 3/8, 3/15, 3/22, 3/29 ~ 6:00 pm – 8:00 pm**

Session Dates: **Thursday – 6/7, 6/14, 6/21, 6/28 ~ 6:00 pm – 8:00 pm**

Session Dates: **Thursday – 11/1, 11/8, 11/15, 11/29 ~ 6:00 pm – 8:00 pm**

**\*\*NOTE: THERE IS A CLASS SUPPLY LIST FOR EACH CLASS (provided at time of registration or print from our website)**

### **GENERAL CLASS INFORMATION**

- We will supply all the necessary supplies for the workshops unless otherwise noted in the class description.
- Wilton course 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.