

# Creative Cake Supplies

Exclusive Products • Recipes & Classes • Professional Results

125 S. Military Avenue  
Green Bay, WI 54303

**Store Hours:** MWF 10-5; TTH 10-7; SAT 10-4



**For more info call (920) 494-3656**

**NEW Class start times**

All weekday class times are  
**5:45pm-8pm**

Saturday classes are  
**9:45 - 12pm**

[www.creativecakesupplies.com](http://www.creativecakesupplies.com)



Wilton Method®

## Cake Decorating Classes

Remaining months for 2012

### The Basics:

Thurs. 5-3, 5-10, 5-17, 5-24  
Sat. 6-9, 6-16, 6-23, 6-30  
Tues. 7-10, 7-17, 7-24, 7-31  
Thurs. 7-12, 7-19, 7-26, 8-2  
Tues. 9-18, 9-25, 10-2, 10-9  
Sat. 10-27, 11-3, 11-10, 11-17  
Sat. 1-12, 1-19, 1-29, 2-2

### Flowers/ Cake Design:

Sat. 5-5, 5-12, 5-19, 5-26  
Thurs. 6-7, 6-14, 6-21, 6-28  
Tues. 8-14, 8-21, 8-28, 9-4  
Sat. 9-22, 9-29, 10-6, 10-13  
Thurs. 1-10, 1-17, 1-24, 1-31

### Gum Paste/ Fondant:

Tues. 6-5, 6-12, 6-19, 6-26  
Sat. 7-14, 7-21, 7-28, 8-4  
Thurs. 8-16, 8-23, 8-30, 9-6  
Thurs. 9-25, 10-1, 10-8, 10-15  
Tues. 1-8, 1-15, 1-22, 1-29

### Advanced Gum Paste/Flowers:

Tues. 5-1, 5-8, 5-15, 5-22  
Sat. 8--18, 8-25, 9-1, 9-8  
Thurs. 9-20, 9-27, 10-4, 10-11  
Tues. 10-23, 10-30, 11-6, 11-13

**Enroll today and learn how to create fantastic, beautiful, unforgettable cakes.**

Each course above consists of **4 sessions, 2-hour classes** for a **\$40.00 fee**. *Supplies not included*

Includes course book & a 10% OFF coupon good for in-store purchases for the class duration.



## New Classes and Workshops

**Candy Making**

**Cookie Decorating**

**Cake Pops**

**\$30.00 per Class**

**Single, 2-hour session**

Weekdays - 6pm - 8pm,

Saturday - 10am - 12pm

*ALL supplies are included in the fee!*

**Pre-payment required**

*ALL One-Day/Night Classes are non-refundable and non-transferrable!*

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## Wilton Method® Course Descriptions

Look at all the great things you'll learn in these exciting Creative Cake courses!

### Decorating Basics

In *Decorating Basics* you will learn how to bake a great cake, make and color icing and learn the best way to ice the cake. You will also learn and practice the three fundamentals of decorating, enabling you to approach each technique the right way for great results.

You will 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!

#### Topics covered in Decorating Basics include:

How to Bake a Great Cake	Buttercream Icing	Ribbon Rose
Guidelines for Cake Design	Leveling and Torting the Cake	Using the Star Tip
Drop Flower, Rosette	Dimensional Decorating	Shells
Pompom Flower, Leaves	Filling and Icing a Cupcake	Icing the Cake
Printing, Writing, Rose Base	Piping Gel Pattern Transfer	
Using Decorating Bags and Couplers		

### Flowers & Cake Design

In *Flowers and Cake Design*, you will explore ways to bring your cakes and desserts to life! You will learn how to create icing flowers such as pansies, lilies and the famous Wilton Rose. Then, discover the secrets of arranging them in a beautifully balanced bouquet on top of your final cake.

Your amazing flowers will be framed by an impressive border treatment or basketweave design that you will also learn.

#### Topics covered in Flowers and Cake Design include:

Basic Principles of Cake Design	Gum Paste and Fondant 101	Button Flower
Pansy	Making Royal Icing	Making a Parchment Bag
Flower Nail	Rose Base, Rose Center	Apple Blossom, Primrose
Rosebud	Daffodil	Violet

### Gum Paste and Fondant

In *Gum Paste and Fondant* you will learn to create amazing hand-shaped flowers, beautiful borders, bold accents. A Final Course Cake that showcases your skills.

Learning to decorate with gum paste and fondant will enable you to create cakes that will add excitement to your family celebrations for years to come.

#### Topics covered in Gum Paste and Fondant include:

Gum Paste and Fondant 101	Bow Loops	Mum Base, Rose Base
Carnation Base	Assembling a Bow	Tinting Gum Paste and Fondant
Calla Lily	Rosebud and Rose	Carnation
Calyxes and Leaves	Basic Principles of Floral Cake Design	

### Tall Cakes

In one, 3-hour session, *Tall Cakes* class will teach you to stack cakes, two-plate assembly, combining stacked and two-plate assembly, transporting cakes, and more. *Tall Cakes* will serve as a resource for you to gain a higher level of cake decorating accomplishment. It is a complement to Wilton's successful 4-week courses. See front for dates/times.

**PREREQUISITE:** Student MUST have already taken *Decorating Basics* or Course 1 (of the former curriculum).



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