

Creative Cake Supplies

Exclusive Products • Recipes & Classes • Professional Results

125 S. Military Avenue
Green Bay, WI 54303

Hours:
MWF 10-5, TTH 10-7
SAT 10-4
Summer Hours
OPEN Sat 10-2

Wilton Method® Cake Class Schedule

(8 total hours)

4-Week Sessions

July

Flowers:

Tuesday 7-6, 7-13, 7-20, 7-27

The Basics:

Thursday 7-8, 7-15, 7-22, 7-29

Gum Paste/Fondant:

Saturday 7-10, 7-17

9:00am-1:00pm

August

The Basics:

Tuesday 8-10, 8-17, 8-24, 8-31

Gum Paste/Fondant:

Thursday 8-12, 8-19, 8-26, 9-2

September

Flowers:

Tuesday 9-14, 9-21, 9-28, 10-5

The Basics:

Thursday 9-16, 9-23, 9-30, 10-7

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).

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

Additional Classes

ALL classes are a **one-night, 2-hour session** from 6pm - 8pm, *ALL supplies are included in the fee!*

Cookie Decorating \$25.00

Sign up on *In-store Wait List* if interested

Candy Making \$25.00

Sign up on *In-store Wait List* if interested

Pre-payment Required

ALL Classes above are non-refundable and non-transferrable!



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

**All class times are from
6pm-8pm**

www.creativecakesupplies.com

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 boarder 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		