

Learn from the best! How to be a

## Cake Decorator

Tuesdays 4:30p – 6:00p March 3, 10, 17, 24, 31

Learn fundamentals of cake decorating with buttercream and whipped topping: Writing, rose, flowers, placement, torte, fill, and frost cake. All supplies and home practice kit are included. Enjoy a treat to take home after each class to show your new skills.

