

Cake U at *Cake Nouveau* presents:

Classes & Demos for Winter 2012



Holiday Cake Break!

Friday, December 30, 2011 – 1:00-3:00pm

Join your kids for a fun afternoon of cupcake & sugar cookie decorating! We will teach the basics, including piping with buttercream, working with fondant, & decorating with creativity!

Age Levels: 6 – 12 yrs (Accompanied by an adult)

Cost: \$45/Child (Includes 6 cupcakes, 6 cookies, & all supplies.)

Purse Cake & Gum Paste Shoe Demonstration

Friday, January 13, 2012 – 6:00-7:30pm

Be a “fly on the wall” observer as Chef Courtney Clark demonstrates techniques for creating her popular purse cakes with gum paste shoe. Learn her secrets for sculpting cake and working with fondant and gum paste to create these elegant and realistic details from sugar!

Age Levels: All ages are welcome to participate in this event!

Cost: \$30 (One lucky attendee wins the completed cake & shoe!)



Tipsy Wonderland Cakes!

Sat. & Sun., February 25-26, 2012 – 10:00am-4:00pm

Join Courtney on a 2-day cake adventure in wonderland! Learn to sculpt a whimsical teapot cake, build topsy-turvy tiers, cover cake with fabric technique, and much more! Students will also finishing decorative elements with fondant and gum paste.

Skill Levels: Intermediate/Advanced (Some experience needed.)

Cost: \$350 (All ingredients, supplies, tools, and lunch included.)

Cake Truffles!

Saturday, March 10, 2012 – 1:00-4:00pm

These chocolate dipped balls of cake & buttercream are the rage! In this fun and tasty class, you will learn how to mix, scoop, roll, dip, and decorate your own creations to take home with you!

Age Levels: 12 yrs and up

Cost: \$75 (Includes snacks, supplies, and truffles to take home!)

