

SWANK CAKE DESIGN

Brilliant Baubles and Bows

In this all new class students will learn how to make this sparkling topsy turvy style cake with a modern twist! Using real cake in a video demonstration, Wayne will share his super easy method of carving this tapered cake. Students will recreate the cake on styrofoam dummies using Wayne's paneling method, and then will adorn it with chocolate ornaments and gumpaste bows! Proper construction and support will also be covered.

Students will leave class with:

~completed dummy cake

~instructions and the knowledge to make this cake again

~DVD with highlights from the class including how to carve the inverted cake!

All materials are included and tools are available for class use.
Just bring yourself and be ready to have a good time!

INSTRUCTORS: Wayne Steinkopf
Chuck Hamilton