

SWANK CAKE DESIGN DAZZLING DESIGNS with JACOBAN

In this hands-on class, students will create beautiful Jacobean style designs on a display cake using Jem's Jacobean cutters. Students will learn how to properly use the cutters, as well as which gumpaste recipe works the best for this application. I will show students how to put a modern twist on their Jacobean appliques using various pearl and disco dusts!

Students will leave class with:

~completed dummy cake

~the knowledge to begin creating Jacobean designs at home

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

INSTRUCTOR: Wayne Steinkopf