

Swank Cake Design

Spooky Jack and Friend

Using real cake, students in this class will learn how to make this scary Jack O'Lantern and cuddly companion. Students will also learn a double layer fondant technique to add dimension to his facial features and how to use an airbrush to bring him to life! Jack wouldn't be complete with his kitty cat companion sculpted from cereal treats, and foliage to decorate the cake drum.

Students will learn:

Basic cake carving

Covering an odd shaped cake with fondant

Rice cereal treat sculpting

Decorating a cake drum to bring the theme together

basic airbrushing

**** You must bring three – 8" round layers of cake to class that are about 1 1/2" high each when leveled and suitable for carving (such as a pound cake).**

All other 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