

Swank Cake Design

Tulips

For the first time ever, Swank Cake Design is offering a gum paste flower making class! We have teamed up with our friend Minette Rushing from Custom Cakes, and she will share her knowledge on this subject as she guides students through every step of making parrot tulips: from creating the petals and foliage, to dusting with color for the most realistic look, to assembling the flower, and, finally, to arranging the flowers on your cake!

For the second part of the class, Wayne Steinkopf will teach his method for covering a double barrel cake with fondant using REAL cake and ganache. Students will also learn an easy way to hand paint monograms.

Students will leave class with:

- ~completed cake (the top and bottom tiers will be styrofoam)
- ~3 completed Parrot Tulips with foliage
- ~instructions and the knowledge to make this cake again

Materials are included and tools are available for class use, however you must bring the following: ~ Six layers of cake (any flavor) that are 8 inches in diameter and at least 1¼ inch high AFTER leveling. The cake itself can be what you would normally use for a wedding cake; however, firmer texture cake works better!

INSTRUCTORS: Minette Rushing & Wayne Steinkopf