



## Baking / Cake Decorating Workshops 2012

Time: 10:30 am to 12:30pm

At The Baking Coach, 320 Broadway Greenlawn Road, Huntington, NY

### Here's what we're doing!

## March

### 3/10 – Butter Cream Basics

Learn how to decorate a 7-inch cake with buttercream. We will use assorted pastry bags and tips to make create different borders and leaves, and make fondant shamrocks for St. Patty's day.

## April

4/14 – Cookie Flower Pops – Create a Cookie Pop arrangement using Royal Icing and freshly baked flower shaped cookies. Go home with recipes for Welcome Home Cookies, Sugar Glaze and Royal Icing. Take home your cookie flower pops and impress your friends and family.

4/28 – Buttercream cake decorating and learn how to make flowers and borders. This workshop will teach you techniques on how to frost a cake

with buttercream like the pros! Learn simple shell, rosette and leaf borders as well. Take home a 7 inch fully decorated cake.

## May

5/19 – MINI Cupcake Madness –

Learn how to make the traditional carrot, red velvet and vanilla cupcakes. In addition, we will create a cream cheese and chocolate frosting. This program teaches you how to decorate your cupcakes so they look great and taste yummy. Everyone goes home a box full of cupcakes to share with friends and family!

## June

6/9 – Two Tiered wedding cake – Learn how to cover a cake in fondant and how frost, fill, stack and decorate a cake.

Everyone takes home a two-tiered cake.

## July

July 28 – Fresh Fruit Tart – learn how to make a sweet short dough recipe, white chocolate cream or vanilla filling and top with fresh fruit and apricot glaze. Everyone goes home with a completed dessert.

## August

8/4 Buttercream Basics + Fondant flower fun 2 – Learn to decorate a 7 inch cake with buttercream. We will use assorted pastry bags and tips to make this a delight for all! Learn how to make roses using buttercream and fondant!

## September

9/22 – It is all about the Apple: Learn Apple Pie, Apple Strudel and Apple crisp, you will go home with a sample size of each product. In addition, learn how to make homemade ice cream to top off your Apple Creation

## October:

10/27 –Ghost and Black Cat Cupcakes –

Create 1 dozen cupcakes using buttercream and fondant icing; it is a spooky event you will not want to miss

## November

11/17 Pies and More Pies – Lets get ready for turkey day. Learn how to make pie dough using a regular or gluten free method. The flavors you will learn are pumpkin, apple and coconut custard

## December:

12/1 Gingerbread House – Using pre-baked cookie cut outs you will take home a fully assembled Gingerbread house using royal icing. Everyone goes home with a full size house!

**Call today 631 543 8608 or send us an e-mail!**

[www.bakingcoach.com](http://www.bakingcoach.com)

**Fees**

**Annual Registration fee of \$15.00**

**All Classes from February 2012 to December 2012**

1 Adult Admission \$55.00

2 Adults Admission \$100.00

Children ages and under 7 and must be with an Adult Sharing one project  
\$75.00

Children ages 8 and up must be with an older Sibling (16 and over) or Adult  
\$100.00