#### All open to youth ages 12+ through Adults



## **Basic Cake Decorating**

Become your own cake boss! Decorate an 8" celebration cake to take home and gain skills in shell boarders, writing, and star fill-in work.

Starter kits are available to take home for an add' \$12.

Plan to give instructor \$12 for consumables at class.

• Tue Jan 8 • 6:30-8:30 pm • Hastings High School, #C320 • \$29 class fee •

### **Gumpaste-Fondant Roses & Flowers**

Become a cake artist! With personal, hands-on training, learn how to make beautiful flowers, including roses, lilies, carnations, calla lilies, daisies and more - using Gumpaste. Complete 8 flowers in class to take home and use on your own special cake or cupcakes - or other project. A mixture of Gumpaste and Fondant will be used to make these flowers. *Plan to give instructor \$15 for consumables at class*.

• Tue Feb 5 • 6:00-8:30 pm • Hastings High School, #C320 • \$35 class fee •





#### **Fondant Covered Cakes**

Learn how easy it is to cover your cakes with fondant. Cover a cake with fondant and then use fondant decorations to decorate your 8" cake to take home.

Plan to give instructor \$12 for consumables and supplies at class.

• Thu Apr 11 • 6:30-8:30 pm • Hastings High School, #C320 • \$29 class fee •

# Spectacular **Cupcake Decorations**

Practice creating your own spectacularly-decorated cupcakes. Make a pair of high-heel cupcakes, buttercream hydrangeas, sunflowers and more. Learn some basic techniques that work on larger cakes, too. Decorate 10 or more cupcakes in class to take home. *Plan to give instructor \$12 for consumables and supplies*.

• Tue Apr 16 • 9 am-12 pm • Hastings High School, #C320 • \$29 registration fee •



5 EDUCATION

A life-time of learning. Locally grown.



Diana Hirte has been cake decorating for over 35 years and is a Certified Wilton Instructor. She has been teaching for over 12 years at many different venues teaching thousands of students the art of cake, cupcake and cookie decorating. With her continued training she has all the latest decorating skills including, fondant cakes and gum paste flowers. Diana also is a flower designer and has done flowers for many weddings. Diana truly loves sharing her skills with others.

Register: 651-480-7670