



The Whimsical Bakehouse offers a variety of cake and cookie decorating classes. Although our classes are geared toward the decorating enthusiast, pastry professionals are welcome. The level of each class (noted below the class heading) ranges from beginner to advanced and some classes invite the family to join in the fun.

You can also design your own class. These private lessons are tailored to your interests. A 5-hour class costs \$300 (plus \$100 for each additional person).

Please email Liv Hansen at liv@whimsicalbakehouse.com or whimsicalbakehouse@gmail.com if you are interested in signing up for a class or have any questions. Space is limited.

*A non-refundable deposit is required to secure your spot in any of the classes.

Sunday, September 13th, 2009

9:30 am to 2:30 pm

THE WHIMSICAL WORLD OF CUPCAKES

(All levels welcome)

Get ready for the whimsical and versatile world of cupcakes. Each student will learn how to create a variety of cupcake designs from ladybugs and flowers, to dimensional baskets. Basic knowledge of piping and decorating is recommended but not a must. Tools are provided.

Tools are provided. 5-hour course

\$115 per student, \$30 deposit*

Sunday, October 11th, 2009

9:30 am to 3:30 pm

CAKE DECORATING I

(Beginner)

This comprehensive class covers the fundamentals of cake assemblage, icing, and decorating. Piping with buttercream is introduced through practicing borders, surface embellishment, and flowers. Each student will complete one cake to take home at the end of the day.

Tools are provided. 6-hour class

\$135 per student, \$30 deposit*

Sunday, November 8, 2009

9:00 am to 12:00 pm

PIPED FLOWERS

(All levels welcome)

This class takes an in depth look at making buttercream flowers, from basic blossoms to blooming roses.

Tools are provided. 3-hour class

\$60 per student, \$20 deposit*

Sunday, November 8, 2009

1:00 am to 4:00 pm

THE CHOCOLATE METHOD

(All levels welcome)

This class takes an in depth look at "The Chocolate Method". Learn how to make appliquéd and free-standing chocolate decorations including butterflies, a 3-d treasure chest, and a portrait.

Tools are provided. 3-hour class

\$60 per student, \$20 deposit*

Sunday, December 6th, 2009

9:30 am to 12:30 pm

GINGERBREAD ADVENTURES

(Parent and child (6 years or older))

Let your children delight in the assembling and decorating of a gingerbread house (which you can take home at the end of the class).

Tools are provided. 3-hour class

\$100 per parent/child, \$40 deposit*

Monday, December 7th, 2009

9:30 am to 2:30 pm

GINGERBREAD AND DECORATED CHRISTMAS COOKIES

(All levels welcome)

This class teaches you how to decorate cookies with royal icing, sanding sugar, melted chocolate, and sprinkles. An assortment of seasonal cookies will be provided for each student. The culmination of the class will be the assembling & decorating of a gingerbread house.

Tools are provided. 5-hour class

\$125 per student, \$ 30 deposit*