

Cake Decorating Classes

Cake Decorating 1: Building Buttercream

This is the foundation for all Wilton Method Courses. Build buttercream skills you can use for all decorating projects—from cupcakes to cakes for any occasion. Learn to ice and decorate a cake and other treats; make six different flowers, pipe lines, and simple borders and letters; transfer images to cakes; and fill and use a decorating bag. Students purchase own materials.

8 hours **Cost: \$70.00**

Cake Decorating 2: Flowers and Cake Design

Design a professional-looking cake! Learn how to select colors, arrange flowers, and work with royal icing. You'll also learn to design the color palette and pattern for a cake, complete piping techniques, create seven different types of flowers, pipe royal icing appliques, and create new decorative borders. Students purchase own materials.

8 hours **Cost: \$70.00**

Cake Decorating 3: Gum Paste and Fondant

Develop your skills working with fondant and gum paste, and apply them to create shapes, borders, and flowers. You'll also learn how to cover a cake with fondant. Plus, you'll design and create a complete project using all the techniques you've learned. You will also learn to create different types of bows and flowers. Students purchase own materials.

8 hours **Cost: \$70.00**



San Jacinto College South

13735 Beamer Road
Houston, Texas 77089

San Jacinto College North

5800 Uvalde Road
Houston, Texas 77049

San Jacinto College Central

8060 Spencer Highway
Pasadena, Texas 77505