



\*\* If you would be interested in having a special night out, why not come early and have a light fare dinner served by The Casual Cup prior to your class. Only \$12.00 extra.

\*\*A 10% discount will be given on any supplies bought the night of the class except already discounted merchandise.

\*\* Marta Markline— Instructor—is a certified Wilton Instructor with over 30 years experience in cookie and cake decorating and candy making.



## Sweet Stuff, etc...

### Schedule of Classes



Sweet Stuff, etc..  
Located within The  
Casual Cup

13820 Jarrettsville Pike  
Phoenix, MD 21131

Phone: 410.667.3603  
or: 410.812.7978  
Email: [sweetstuffetc@yahoo.com](mailto:sweetstuffetc@yahoo.com)  
Web: [sweetstuffetc.com](http://sweetstuffetc.com)

## **Basic Cake Decorating Class**

*This is an introductory course, covering the basics—from leveling, torting and icing a cake to creating beautiful borders, stars & shells, writing and making icing roses. This is an ideal way to learn to decorate cakes for a special birthday or party cake.*

*Classes will be hands on learning techniques for cake decorating.*

*Class is 2 hours for 4 weeks, 1 class per week.*

**Cost per person:** \$50.00 \*\*

*(Decorating course kit must be purchased at first class.*

## **Course II:**

**Class Includes:** *Expanding your decorating skills to create even more sophisticated cakes and designs. You will be learning to make beautiful flowers, elegant borders, and accents on your decorated cakes. Your Grand Finale cake in Lesson 4 will make you feel proud about the many decorating skills you will have achieved. Class is 2 hours for 4 weeks.*

**Cost per person:** \$50.00 \*\*

*(kit must be purchased at the first class - class list provided at registration for first class)*

## **Basic Fondant Class:**

*Learn how to work with pre-made rolled fondant. You will learn how to prepare and cover your cake. You will learn how to crimping, embossing and ruffles and making fondant borders and decorations using molds and cutters. You will also learn to make a simple fondant rose and simple pulled flowers. The use of lace molds and dusting powders will be demonstrated.*

*Class list provided at registration.*

*Class is 2 hours for three weeks, 1 class per week.*

**Cost per person:** \$ \$50.00\*\*

## **Cookie Decorating Class**

*Learn the professional decorating techniques needed to make beautiful "made-to-perfection" homemade cut out cookies suitable for gift giving, special occasions and holiday parties. You will learn to work with Satin Ice Fondant, Royal Icing, and other fun decorating techniques to create your "masterpiece cookies". By joining one of our incredibly fun cookie decorating classes, you will delight and WOW your family and friends with your beautifully decorated cookies. This is a hands on lesson. Supplies are included; cookies to take home; cookie recipes and handouts. Class is approximately 2 hours.*

**Cost per person:** \$25.00 \*\*

## **Cupcake Bouquet Class**

*This class will be a hands on class in which you will decorate 6 cupcakes, place them in cupcake holders which are then arranged in a decorated pot. At finish you will take home with you a "beautifully decorated cupcake bouquet" to "show off" to your friends and family. Class is approximately 2 hours*

**Class includes:** *Basic cake decorating techniques, hands on decorating of your own cupcakes; supplies included for the class; recipes and handouts.*

**Cost per person:** \$25.00 \*\*

## **Candy Making Class**

*Learn how to make decadent chocolate treats. Instruction will be given for candy molding, dipped pretzels, chocolate suckers, filled chocolates, dipped marshmallows, the very popular dipped gourmet apples and specialty items for holidays.*

*Class is approximately 2 hours.*

**Class includes** *candy making techniques, hands on lesson, supplies needed for the class, candy to make and take home, candy recipes and handouts.*

**Cost per person:** \$25.00\*\*

## **Brownie Points—Brownie Fun**

*When it comes to an easy treat you can bake and create, brownies can't be beat. This class will show you easy-to-make designs and delicious recipes for your brownies and mini treats to be the ideal decorated dessert for any celebration. You will no longer take "just brownies" to a party. You will see how easy it is to dress up brownies with elegant candy bows, beautiful icing flowers and stenciled sugar designs that will delight your guests. **This class will include** brownie baking advice, hands on lesson to decorating your brownies, supplies needed for the class, brownies to take home, recipes and handouts.*

*Class is approximately 2 hours.*

**Cost per person:** \$25.00\*\*