

### Private Lessons

Private lessons are available. These lessons are custom made to fit your schedule and to meet your specific needs! To discuss your needs and to plan and schedule your Private Lesson, please contact us at 281-491-3920 or email sbrooks@cakecraftshoppe.com. Cost is \$60.00 per hour

### Basic Gum Paste

The beginning gum paste class will consist of learning the tools and equipment needed for this art medium as well as learning to make the following: rose, rose leaves, ivy leaves, sweet peas, stephanotis, daphne and color flowers. You will also learn how to wire these together.  
Cost of course is \$150.00  
\*Course Kit included  
We supply everything. BRING A LUNCH.  
This course requires 8 hours to complete and a minimum of three students.

Sat. Coming Soon! 1:30pm  
5:30pm

### Baking Classes

Baking Classes are available at the shop from our own Cynthia Bayne. For more information on these classes, please contact us at 281-491-3920.  
Cost of course is \$45.00

Sat. Coming Soon! 1pm – 4pm

## Kids Camp



### Summer 2018!

**Day 1 – Cookies, Day 2 – Cupcakes  
Day 3 – Cake Pops, Day 4 – Cake  
Limited space and class fills quickly!**

***Inquire at shoppe or visit our website.***

### Cookie Class Classes

This is an exciting hands on class designed to take your cookies to the next level. You will learn: Cookie and Icing Recipes plus new techniques for decorating one of a kind Cookies  
Cost of course is \$75.00

Sat. Coming Soon! 10am – 1pm

## CAKE CRAFT SHOPPE BIRTHDAY PARTY PACKAGES!

**Contact us at 281-491-3920 for more information or to reserve your party date and time today!**

### CAKE CRAFT SHOPPE

3554 HIGHWAY 6, SUGAR LAND, TX 77478  
PHONE: 281-491-3920

HOURS: MON-SAT 9:30AM – 6:00PM  
(OPEN UNTIL 7:00PM ON THU)

EMAIL: [SBROOKS@CAKECRAFTSHOPPE.COM](mailto:SBROOKS@CAKECRAFTSHOPPE.COM)  
WEB SITE: [WWW.CAKECRAFTSHOPPE.COM](http://WWW.CAKECRAFTSHOPPE.COM)



### Class Schedule

Payment is required in advance to reserve your space in a class. **FULL PAYMENT MUST BE RECEIVED TWO WEEKS PRIOR TO CLASS STARTING DATE.** However, new students are accepted after that date pending class availability. If you cancel before the deadline date (two weeks before class) the fee is refundable or can be transferred to another class. After the deadline date the fee is not refundable or transferable.

**Unless otherwise specified, class participation is limited to persons 12 years of age or older. Students are placed on a first come, first served basis. You must register and PAY for a class to ensure your placement.**

Registration options are:

1. At the store.
2. By phone.
3. Online, pending class availability.  
(We accept Discover, Visa, MasterCard.)

Please make course fee payable to:

Cake Craft Shoppe

and mail to:

3554 Highway 6  
Sugar Land, Texas 77478

Phone: 281-491-3920

eMail: [sbrooks@cakecraftshoppe.com](mailto:sbrooks@cakecraftshoppe.com)  
[www.cakecraftshoppe.com](http://www.cakecraftshoppe.com)

### Beginning Air Brush Techniques

In this class, students will learn use and care of an airbrush (how to clean, what can and cannot be put into the gun), use of colors, techniques and different effects with an air brush.

Cost of course is \$130.00

Sat. Coming Soon! 1pm – 4pm

### Cake Craft Course I

Topics to be covered in this course are: equipment needed; basics of baking and preparing a cake for decoration; basics of making icing; writing, simple borders, roses and other flowers, figure piping, and more.

Cost of Course is \$50.00 (includes Starter Kit)

NO supplies needed for the first class. Bring butter cream icing in container to the second and third classes. May bring one color of icing, made in advance, to class. No color mixing of icing will take place during class. Cake needed for the third class.

This course requires nine hours to complete and a minimum of six students.

Sat Jan. 27, Feb. 3 9:30am – 12:30pm  
and 10

### Wedding Cake Class

(replaces Cake Craft Course III)

In this course, students will learn to design, construct and decorate a wedding cake.

**Prerequisites: Cake Craft Courses I and II.**

Cost of Course is \$50.00.

Requires a minimum of three students.

Sat. Jan. 27, Feb. 10 9:30am –  
and 17 12:30pm

### Professional Courses 1, 2, & 3

Our series of Professional Courses have been a big hit! Each course is 4 days long (Mon-Thu), 8 hours per day. Class time is 9am – 5pm each day. See our current Schedule below.

Cost of each course is \$250.00

\$200 Course Kit required. Has most tools need for the class. Other tools will be loaned from CCS.

BRING A LUNCH. Each course requires 25 hours to complete and a minimum of four students. **See**

**Classes Page for Prerequisites.**

Course 1 Coming Soon\*

Course 2 Coming Soon\*

Course 3 Dec. 4-7\*

\*Dates subject to change.

### French Pastry Class

Students will learn to create patisserie at home!

The instructor will walk you through techniques for making a variety of classic pastries and fillings, including French Macaroons. These delicate treats will win anyone's heart! For more information on this class, please contact us at 281-491-3920.

Cost of course is \$85.00

Sat. January 6, 10am – 1pm  
This class is Full

### Basic Fondant

This course covers tools and equipment preparing the cake, crumb coating the cake, covering the cake (real and dummy). Learn how to decorate fondant cakes using borders, various drapes, brush embroidery, ruffles, lace, and pearls.

Cost of course is \$150.00

We supply everything needed for this course. BRING A LUNCH. This course requires six hours to complete and a minimum of three students.

Sat Jan. 20, 9am – 3:30pm

### Cake Craft Course II

Students will enhance the skills learned in Course I by learning fancier borders, more flowers, coloring techniques and how to add basketweave and lattice to their designs.

Cost of Course is \$50.00 (includes Starter Kit)

Bring cake, iced smooth, to last class. May bring one color of icing, made in advance, to each class. No color mixing of icing will take place during class. Bring royal icing in container to second class only, unless planning to do flowers in royal.

This course requires 9 hours to complete and a minimum of three students.

Sat. January 6, 13 9:30am – 12:30pm  
and 20

### Cupcakes, Petit Fours & Cake Pops

Take these individual desserts to a new level! A completely hands on class! Cupcakes: Students will use different icing mediums, and will learn creative techniques to dress their cupcakes. Petit Fours:

Students will learn to cut Petit Fours in different styles using different methods. They will learn how to make Petit Four icing and how to coat the tiny cakes. Students will also learn to embellish their Petit Fours with simple decorations on top. Each student will leave the class with finished individual desserts.

Cost of course is \$85.00

We supply everything needed for this course. This course requires three hours to complete and a minimum of three students.

Sun. December 3 1pm - 4pm  
**CLASS IS FULL!**