

CAKE DECORATING CLASSES

INTRODUCTION TO CAKE DECORATING

\$185

This class is for the beginner. Learn the basics of cake decorating. Instructions will include how to decorate cupcakes and birthday cakes, how to mask and fill cakes, piping flowers and writing on cakes. Take home your own personally decorated cake and cupcakes.

Tools Required: Apron, pencil, scissors, 13 inch palette knife (straight or offset) and a dish towel, large zip lock bag, 10 disposable 12" bags

Prerequisite: None

Four, 3 hours classes



620 2019 September 12 - October 3 6:30 pm - 9:30 pm Thursday

643 2019 September 14 - October 5 9:30 am - 12:30 pm Saturday

720 2019 October 2 - October 23 6:30 pm - 9:30 pm Wednesday

INTERMEDIATE CAKE DECORATING

\$185

Learning more control of your piping bag, you will create a string work cake covered in rolled fondant and topped with assorted sugar flowers.

Tools Required: 8" palette knife, fondant smoother, paring knife, crimper, embosser, tweezers, apron, dish towel, scissors, pencil, dress maker measuring tape, large Ziploc bag plus the supplies from Introduction to Cake Decorating.

Prerequisite: McCall's Introduction to Cake Decorating or working knowledge of piping skills.

Four, 3 hours classes



713 2019 October 10 – 31 6:30 pm - 9:30 pm Thursday

WEDDING CAKES

\$275

"Design your very own" 3-tier wedding cake using rolled fondant.

Demonstrations and instructions will include styling, covering cakes, construction and transportation.

Tools Required: Tools from Introduction and Intermediate Cake Decorating and a dish tower, dress maker tape.

Prerequisite: Working with rolled fondant and piping skills are required or McCall's Introduction and Intermediate Cake Decorating Classes.

Four, 3 hours classes



619 2019 November 5 – 26 6:30 pm - 9:30 pm Tuesday

CAKE DECORATING WORKSHOPS

NO 4 SIDES ARE THE SAME

\$170

Join this exciting class where every night is something new! In these four classes, students will explore a new technique every night to add to their cake. Class will cover working with chocolate leather, cocoa painting, brush embroidery and different techniques for lettering and writing to adorn your cake.

Students will be taking home a cake

Tools Required:

- Tip # 3, 103, 352, 18
 - 12" Featherweight decorating bag
 - Coupler
 - Flat # 3 brush
 - Round # 1, 2 & 3 brush
 - Small off-set spatula
 - 9" non-stick rolling pin
 - 6" or 12" ruler
 - Set of Round nesting cutters (1" - 4" sizes)
 - Pizza cutter
 - Small Paring Knife
 - Apron
 - Tea Towel
 - Pen/Pencil and Notebook for notes
- Prerequisite:** Working with rolled fondant and piping skills are required or McCall's Introduction and Intermediate Cake Decorating Classes
Four, 3 hours classes



20395 2019 September 10 - October 1 6:30 pm - 9:30 pm Tuesday

CUPCAKES FIT FOR THE CZAR

\$95

Students will learn the secrets of how to use and make beautiful cupcakes with the "famous" Russian tips. Each person will take home elaborately decorated cupcakes, that even the Czar would be impressed with!

Tools Required:

- 1 set of Russian tips, 6 Russian Ball Tips (optional)
 - Tip #352
 - Small pallet knife and scissors
 - Russian Tip coupler
 - 3 Tri-colour Russian tip coupler (optional)
 - 3 tri-colour Russian ball tip coupler (optional)
 - 15 of 12" disposable piping bags, 3 of 18" disposable piping bags (#5529)
 - Tea towels
 - Apron, Pen/Pencil
 - Note book to take notes
 - Ziploc bag to take tools home
- Prerequisite:** None
One, 3 hours class



20381 2019 October 5 1:30 pm – 4:30 pm Saturday

COOKIE DECORATING "101" PLUS

\$135

During this 2 night class, students will learn the fundamentals of cookie decorating by learning the different consistencies of icing coverage. Students will also learn more advanced techniques such as, cookie painting, and stenciling. Students will take home all of their cookie works of art.

Tools Required: Small pallet knife, 10 disposable piping bags, one of each of the following tips #1, #261, #2, #102 and two of #3, non-stick 9" rolling pin, paint brush #2 round, apron, dish towel, coupler and pencil.

Prerequisite: None
Two, 3 hours classes



840 2019 October 8 & 15 6:30 pm - 9:30 pm Tuesday

10182 2019 October 28 & 30 6:30 pm – 9:30 pm Monday & Wednesday

CAKE DECORATING WORKSHOPS

COOKIE DECORATING "102"

\$135

Bring your cookie decorating to the next level but don't be surprised if you hear your friends say "It's just too beautiful to eat". Techniques that will be covered include working with different royal icing consistencies, piping and flooding, incorporating fondant accent pieces, working with metallic highlighters, luster sprays and edible images and much more.

Tools Required:

- Apron
 - Pen, Pencil
 - Large zip-lock bag for dirty tools
 - 2 dish towels
 - 8" pallet knife
 - 8-10 disposable piping bags
 - 2-3 standard couplers – optional
 - Decorating tips # 1, 2, 3,
 - #3 flat brush and #3 round brush
 - Parring knife
 - 6" ruler
 - Dark colour edible marker
 - 9" rolling pin
 - Scissors
 - Food grade artist pallet
- Prerequisite:** None
Two, 3 hours classes



11070 2019 November 7 & 14 6:30 pm - 9:30 pm Thursday

SEASONAL CUPCAKES

\$95






Just in time for the festive season. Join in on this workshop and learn cupcakes that friends and family will not believe you made yourself. You will take home cupcakes to enjoy and share.






Tools Required: 1 of each: decorating tips #12, #16, #233, #1M or 2D, and pastry tube #4. 2 standard couplers, 6 disposable bags, small spatula, apron, 2 tea towel, pen/pencil, Ziploc bag,

Prerequisite: None
One, 3 hours class







15015 2019 December 3 6:30 pm - 9:30 pm Tuesday

BAKING WORKSHOPS		
<p>635</p>	<p>DESSERT CAKES THREE \$170</p> <p>Create an assortment of delightful desserts: Black Forest Cake, Strawberry Shortcake and a No-Bake Cheesecake. Students take home their own baked goods. A light lunch is provided with this all day baking workshop. All materials for the class are supplied however you may wish to bring an apron and a pen. One, 7-hour class. *May run over time</p> <p>2019 September 14 9:30 am - 4:30 pm Saturday</p>	
<p>10570</p>	<p>CREAM PUFF & ECLAIRS \$95</p> <p>Bringing back a time honored "Choux" pastry tradition. Take home a dozen of Cream Puffs & Eclairs filled with Crème Patisier All materials for the class are supplied however you may wish to bring an apron and a pen. Students take home their own baked goods. Prerequisite: None One, 3 hours class</p> <p>2019 September 21 9:30 am – 12:30 pm Saturday</p>	
<p>10548</p>	<p>DESSERT CAKES FOUR \$170</p> <p>Three more tortes from our series of six classes. In this class the following desserts will be made: Baked Cheesecake, Irish Coffee Mousse and Le Trecadero. Students take home their own baked goods. A light lunch is provided with this all day baking workshop. All materials for the class are supplied however you may wish to bring an apron and a pen. One, 7 hours class</p> <p>2019 September 28 9:30 am - 4:30 pm Saturday</p>	
<p>5016</p>	<p>HANDMADE BAGELS AND PRETZELS \$95</p> <p>Let McCall's teach you the secrets to traditional style soft pretzels and how to make your own great bagels at home! You'll mix your doughs from scratch, knead them all by hand and learn to shape them. Students will be making a variety of plain and savory goods to take home and share. All materials for the class are supplied however you may wish to bring an apron and a pen. Prerequisite: None One, 4 hours class. *May run over time</p> <p>2019 October 5 9:30 am - 1:30 pm Saturday</p>	
<p>17041</p>	<p>PIES AND TARTS \$170</p> <p>Just in time for Thanksgiving. In this hands on workshop make a variety of pies and tarts: Pecan Tart, Linzer Torte, Apple Rhubarb Pie, a quiche for lunch. Students take home their own baked goods. A light lunch is provided with this all day baking workshop. All materials for the class are supplied however you may wish to bring an apron and a pen. Prerequisite: None One, 7-hour class. *May run over time</p> <p>2019 October 12 9:30 am - 4:30 pm Saturday</p>	

BAKING WORKSHOPS		
	<p>CROISSANTS</p> <p>Make these delicious but simply rich, buttery Croissants. Selections include: almond, chocolate and plain. Students take home their own baked goods. All materials for the class are supplied however you may wish to bring an apron and a pen. Prerequisite: None One, 4-hours class. *May run over time</p>	<p>\$95</p> 
618	2019 October 19 9:30 am - 1:30 pm Saturday	
	<p>MACARONS</p> <p>Create an array of traditional macarons with a variety of flavors and fillings. Students will take home a variety of macarons to enjoy. All materials for the class are supplied however you may wish to bring an apron and a pen. Tools Required: None Prerequisite: None One, 3 hours class. *May run over time</p>	<p>\$95</p> 
15652	2019 October 22 6:30 pm - 9:30 pm Tuesday	
636	2019 December 19 6:30 pm - 9:30 pm Thursday	
	<p>DANISH PASTRIES</p> <p>Join us for a delightful time making the envy of every baker, delicious authentic Danish pastries. An assortment of custard, strawberry, apple and lemon danish, pockets and twists will be made. Students take home the goodies made in class. All materials for the class are supplied however you may wish to bring an apron and a pen. Prerequisite: None One, 4 hours class. * May run over time</p>	<p>\$95</p> 
668	2019 October 26 9:30 am - 1:30 pm Saturday	
	<p>PLATED DESSERTS</p> <p>This hands-on class will teach you how to transform your everyday desserts to something extra special, guaranteed to impress all your guests. In this class you will be updating the presentation of classic desserts to Plated Desserts: A frozen soufflé will have the added touch of raspberry coulis A chocolate mousse will be finished with a mirror glaze A hazelnut cake to be wrapped in a chocolate collar Students take home their own baked goods. A light lunch is provided with this all day baking workshop. All materials for the class are supplied however you may wish to bring an apron and a pen. Prerequisite: None One, 7 hours class. *May run over time.</p>	<p>\$170</p> 
18108	2019 November 2 9:30 am - 4:30 pm Saturday	
	<p>BREAD</p> <p>Ever thought of making your own bread? Join us for this one day bread making class; start by making your own dough, then progress into a variety of Cheese & Herb, Onion, French and Braided breads. We will make our own lunch by making fresh Pizza. Students take home their own baked goods. All materials for the class are supplied however you may wish to bring an apron and a pen. One, 7 hours class. *May run over time</p>	<p>\$170</p> 
633	2019 November 9 9:30 am - 4:30 pm Saturday	

BAKING WORKSHOPS		
<p>15387</p>	<p><u>ARTISAN BREAD</u> \$170</p> <p>Create a tempting range of European inspired rustic artisan bread using starters. Focus on mixing, kneading, folding & shaping techniques. From sandwich bread, to everyday breads, to festive grain breads. In addition we will make our own lunch, a fresh Rosemary Focaccia. Students take home their own baked goods. All materials for the class are supplied however you may wish to bring an apron and a pen. Prerequisite: None One, 7 hours class. *May run over time.</p> <p>2019 November 16 9:30 am - 4:30 pm Saturday</p>	
<p>652</p>	<p><u>PUFF PASTRY ONE</u> \$170</p> <p>Learn to make delicious cream horns, cheese straws, turnovers, palm leaves, sausage rolls and Napoleon slices! A light lunch is provided with this all day baking workshop. All materials for the class are supplied however you may wish to bring an apron and a pen. One, 7 hours class. *May run over time.</p> <p>2019 November 23 9:30 am - 4:30 pm Saturday</p>	
<p>14902</p>	<p><u>DONUTS</u> \$95</p> <p>Skip the store bought donuts, join this hands on class and make your own fresh cake donuts. In this class students will make and take home a variety of sweet and savory donuts. Tools Required: Apron, Pen, Pencil Prerequisite: None One, 3 hour class.</p> <p>2019 December 5 6:30 pm - 9:30 pm Thursday</p>	

CHOCOLATE WORKSHOPS		
683	<p>PURE CHOCOLATE</p> <p>You will learn how to temper pure chocolate, do hollow molding, make chocolate curls and a variety of fillings. You'll take home a delicious variety of chocolates made in this workshop! All materials for this class is supplied however you may wish to bring an apron and a pen. Prerequisite: None One, 3 hours class</p>	<p>\$95</p> 
671	<p>TRADITIONAL TRUFFLES</p> <p>Join our truffle workshop and make the "Great Chocolate Truffle" Students will learn how to make truffle ganache, how to hand roll truffles then finish off by dipping your truffle in fine Belgian chocolate. Work with 3 different truffle recipes to create and take home a dozen to share or indulge all for yourself. All materials for this class is supplied however you may wish to bring an apron and a pen. Prerequisite: None One, 3 hours class</p>	<p>\$95</p> 
7299	<p>GOURMET TRUFFLES</p> <p>Bringing more exotic flavors to this truffles class, Chili truffle, Manhattan, Salted Caramel and more. Using pure Belgian chocolate and fresh cream. Take home a dozen! Students take home their wonderful and delicious creations made in this workshop! All materials for this class is supplied however you may wish to bring an apron and a pen. Prerequisite: None One, 3 hours class</p>	<p>\$95</p> 
50003	<p>FESTIVE TRUFFLE TREE CENTERPIECE</p> <p>Create a spectacular holiday season centerpiece out of truffles. This class is for anyone who would like to learn the art of making the perfect chocolate truffle and finishing off by creating their very own truffle tree centerpiece to take home. Come alone, with a friend or loved one (adults only). This class is a great gift idea or the perfect way to end your dinner or function with something sweet! Join in our hands-on all day truffle workshop and learn how to make the truffle ganache, how to hand roll and decorate truffles. Work with different truffle recipes to create and take home a finished truffle tree. All materials for this class is supplied however you may wish to bring an apron and a pen. A light lunch is provided with this all day chocolate workshop. Prerequisite: None One, 7- hours class</p>	<p>\$170</p> 

CHRISTMAS WORKSHOPS

HOLIDAY BAKING & TREATS

\$170

Bake up a storm of cakes and cookies in this class! Students will be making and taking home a Stollen, Chantile Roll, Yule Log, Gingerbread loaf, an assortment of cookies (Peffernusse, Scottish Shortbread, Mini Cinnamon Roll cookies, Snickerdoodles, Petticoat Tails, White Chocolate Cranberry Cookies). This class will be perfect for your last minute holiday baking. A light lunch is provided.



All materials for the class are supplied however you may wish to bring an apron and a pen.
One, 7 hours class

50002 2019 December 7 9:30 am - 4:30 pm Saturday

CHRISTMAS MINIATURES

\$170

Just in time for Christmas and get ready to Wow your friends. You will learn to make and take home an array of small desserts: Mincemeat Tarts, Christmas Crackers, Money Pockets, Meringue Baskets, Florentine, Flourless Chocolate Cake, Grand Marnier tartlets.



Great for your Christmas entertaining.
A light lunch is provided in this all day baking workshop.
All materials for the class are supplied however you may wish to bring an apron and a pen.
One, 7 hours class

679 2019 December 14 9:30 am - 4:30 pm Saturday

KIDS CORNER

TWEENS ONE – BASIC CAKE DECORATING

\$135

For the beginner, you will build the skills you need for all types of cake decorating projects, from cakes and cupcakes to sweet treats. Discuss the steps used to get your idea from your creative imagination and the guidelines to a successful finished product.

Topics covered in this hands on class include:

Learn how to fill a piping bag correctly.

Learn to write on your cake, as well as how to use cookie cutters as templates. .

Learn how to level, torte, fill, mask and cover your cake for decorating using buttercream icing.

Tools Required: Apron, pencil, scissors, and a smile. Everything else is provided.

Prerequisite: None

Ages: 12-15 years

Three, 3-hours classes



5012 2019 September 14 – 28 1:30 pm – 4:30 pm Saturday

TWEENS TWO – FLOWERS & CAKE DESIGN

\$135

After completing The Tweens One Basic Cake Decorating :

Royal icing and sugar paste (fondant) are the ideal mediums to use when creating flowers or decorating your cakes. In this class you will discuss the basic principles of cake design, flower arrangements and colors.

You will discover the core skills required to work with royal icing, fondant, and the best way to display them on your cakes and sweet treats.

You will learn basics of the following flowers : Pansies, Lilies, Apple Blossoms, Daffodil and Violet.

You will learn the piping skill of Cornelli Lace, and Brush Embroidery.

Tools Required: Basic tip kit from Tweens 1, rolling pin with rings #12259, apron, pencil, scissors, and a smile. Everything else is provided.

Prerequisite: McCall's Cake Decorating for Tweens One

Ages : 12-15 years

Three, 3 hours classes



5017 2019 October 19 – November 2 1:30 pm – 4:30 pm Saturday

PARENTS & CHILD UNICORN WORKSHOP

\$95

Join us in this class and bring the Mystical Unicorn to life. Parents and child will cover a soft vanilla cake with fondant, and will be taught how to make edible horns, ears and mane. This class is sure to make any unicorn fan smile!

Age: Adult 18+, child 7+ (one child per adult)

Tools Required:

Fondant smoother, Paint Brush #3 Flat & #00 liner brush, 3 Disposable 12"

Piping bags, #32 Ateco, Scissors, Small pallet knife, Paring knife

Tea Towel, Pen/Pencil, Note book (for note taking), Small Rolling Pin, Apron

Ziploc Bag (to take tools home), Dressmaker measuring tape (not ruler)

Prerequisite: None

One, 3 hours class



12387 2019 October 21 6:00 pm - 9:00 pm Monday

PARENT & CHILD HALLOWEEN WORKSHOP

\$95

Learn the tips and tricks to cake sculpting. Carve and take home a 3-D pumpkin cake just in time for Halloween! In addition, both parent and child will decorate 6 cupcakes.

Age: Adult 18+, child 7+ (one child per adult)

Tools Required: Paring knife, dish towels, palette knife 4" & 8" blade, 2 x 12" decorating bags. Tip #3, #68 & 1M.

Prerequisite: None

One, 3 hour class



5014 2019 October 29 6:00 pm - 9:00 pm Tuesday

