



connie's cakerie

Decorating Classes



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Overview

Ready to elevate your cake decorating prowess? Explore a diverse array of modules at Connie's Cakerie, ranging from cake and cupcake decoration to cookie artistry and fondant mastery. Whether you're a novice eager to learn or a seasoned decorator looking to enhance your skills, these courses promise a fun and rewarding experience for all.

Connie is a certified Wilton instructor with over 10 years of experience. Having crafted hundreds of intricate creations and mentored students of all ages and skill levels, she is excited to share her wealth of knowledge.

All classes are 2 hours long, and sessions are held in a private home in Mountain View. Remote or in-home classes can also be accommodated (price dependent on location).

Session Dates/Times:

- Fridays: 6:30-8:30pm
- Saturdays: 10am-12pm, 1:30-3:30pm
- Sundays: 10am-12pm, 1:30-3:30pm
- Additional times may be available upon request.

Payment Details:

- Rates
 - **Group Lessons:** \$95/person (~4-6 students)
 - **Private Lessons:** \$250
- Please inquire about customized pricing for corporate or private events.
- 50% deposit required to reserve your spot, remaining balance due upon class completion.
- **Special Offer:** Receive a 15% discount if you purchase an entire class module package (Courses I-III) by the end of Course I completion.

How to Register:

Submit a form at www.conniescakerie.com/classes

Questions? Reach out to Connie at **408-800-2092** or connie@conniescakerie.com.



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Cake Decorating



Discover the joy of cake decorating in our hands-on, immersive class!

This module focuses on the basics of decorating round cakes, providing you with essential skills to enhance your creations and bring your designs to the next level. With access to an extensive array of sprinkles and dyes, you can take home a beautifully customized cake to share with family and friends.





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Course I (Basic)

In this course you will learn:

- Basics of leveling, crumb coating, and frosting a 4-layer cake
- Creating smooth and sharp edges
- Buttercream consistency and coloring techniques
- Introduction to basic piping techniques (borders, text, swirls)
- Tools needed to kickstart your own decorating journey

Prerequisites: None

What to bring:

- 6"-8" cake (or \$25 for a cake from Connie's Cakerie)
- Favorite buttercream (optional)

Course II (Intermediate)

In this course you will learn:

- How to incorporate fillings into your cakes
- To create dual-toned striped designs using decorating combs
- Intermediate frosting techniques
 - Ganache drip
 - Gradient/watercolor frosting
 - Scalloped design
 - Raked texture
- Intermediate piping techniques (including floral designs)
- Sprinkle application along cake periphery

Prerequisites: Cake Decorating Course I

What to bring:

- 6"-8" cake (or \$25 for a cake from Connie's Cakerie)
- Jam or fruit filling
- Favorite buttercream (optional)



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Course III (Advanced)

In this course you will learn:

- Structural assembly for stacking multi-tiered and extra tall cakes
- Basketweave piping
- Advanced piping techniques (intricate rose, dual-toned buttercream flowers)
- Remedial techniques for addressing cake imperfections
- Producing cake replicas following reference imagery

Prerequisites: Cake Decorating Courses I & II

What to bring:

- Fully assembled and frosted bottom tier cake (8" or larger)
- Unassembled top tier cake (6")
- Favorite buttercream (optional)
- Inspiration cake photos (optional)

3D Carved Cakes

In this course you will learn:

- Sculpting techniques for producing 3D creations (spherical & irregular shapes)
- How to smooth contoured cakes with the flexible scraper
- Fondant application for carved cakes

Prerequisites: Cake Decorating Course I & Fondant Course I

What to bring:

- Cake size/configuration dependent on design of choice
- Favorite buttercream (optional)



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Cupcake Decorating



This module offers hands-on experience and expert guidance to help you master the art of decorating cupcakes.

From basic piping techniques to advanced embellishments, you'll learn to transform simple cupcakes into works of edible art. Explore a variety of decorating styles, experiment with fillings and textures, and let your creativity guide you in your designs!





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Course I (Basic)

In this course you will learn:

- Basics of filling and preparing a piping bag with couplers and larger tips
- Buttercream consistency and coloring techniques
- Introductory piping techniques to create:
 - Basic swirl
 - Basic rose
 - Stars
 - Hydrangeas
 - Flat tops
- Cupcake enhancements using assorted sprinkles, red velvet crumbs, and candy/chocolate embellishments

Prerequisites: None

What to bring:

- 1 dozen cupcakes (or \$25 for cupcakes from Connie's Cakerie)
- Favorite buttercream (optional)

Course II (Intermediate)

In this course you will learn:

- How to hollow cupcakes for accommodating fillings
- Intermediate piping techniques to create:
 - Petaled flowers
 - Leaves
 - Furry texture / Grass
- Different methods of sprinkle application
- Adding embellishments to cupcakes (pearl dust, gold painting)
- Dual toned buttercream flowers

Prerequisites: Cupcake Decorating Course I

What to bring:

- 1 dozen cupcakes (or \$25 for cupcakes from Connie's Cakerie)
- Favorite cupcake filling (jam/curd/caramel, etc.)
- Favorite buttercream (optional)



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Course III (Advanced)

In this course you will learn:

- How to create innovative designs like pull apart cupcakes and cupcake bouquets
- Advanced piping techniques to create:
 - Intricate rose
 - Chrysanthemum
 - Russian piping tips
- Incorporating fondant artwork into designs

Prerequisites: Cupcake Decorating Courses I & II

What to bring:

- 2 dozen or more cupcakes (or \$40 for cupcakes from Connie's Cakerie)
- Favorite buttercream (optional)



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Fondant



Dive into the world of fondant in this comprehensive module! These interactive classes will introduce you to creating intricate artwork for a flawless finish to your cakes.

You will learn to use various tools to shape, cut, and sculpt designs. Additionally, you will master the essentials of smooth fondant application to cakes. Use this opportunity to add a layer of elegance to your standard buttercream designs.



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Course I (Basic)

In this course you will learn:

- Preparation and application techniques to smoothly cover a cake with fondant
- Basic cutout shapes and letters
- How to use silicone molds to create fondant designs
- Creating a ribbon rose
- Fondant coloring techniques

Prerequisites: None

What to bring:

- Preassembled and frosted cake or faux styrofoam cake, with option to purchase (\$60 for preassembled cake from Connie's Cakerie / \$8 for faux cake)
- Favorite store-bought or homemade fondant (optional)

Course II (Intermediate)

In this course you will learn:

- How to use fondant impression mats
- Painting on fondant
- Techniques to create:
 - Ribbon/bow
 - Daisies
 - Hawaiian flowers
 - Shells
 - Petal frills
- Familiarity with fondant instruments including the ball, sharper, shell, and stitch tools

Prerequisites: Fondant Course I

What to bring:

- Preassembled and frosted cake for decorating (optional)
- Favorite store-bought or homemade fondant (optional)



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Course III (Advanced)

In this course you will learn:

- Techniques to create:
 - 3D fondant animals/figures
 - Logos or specific shapes using a template
- Remedial techniques for addressing fondant rips or tears
- Producing fondant replicas following reference imagery
- Assembly of elaborate cake with fondant artwork, theme based on your choosing

Prerequisites: Fondant Courses I & II

What to bring:

- Preassembled and frosted cake or faux styrofoam cake, with option to purchase (\$60 for preassembled cake from Connie's Cakerie / \$8 for faux cake)
- Favorite store-bought or homemade fondant (optional)
- Inspiration cake photos (optional)



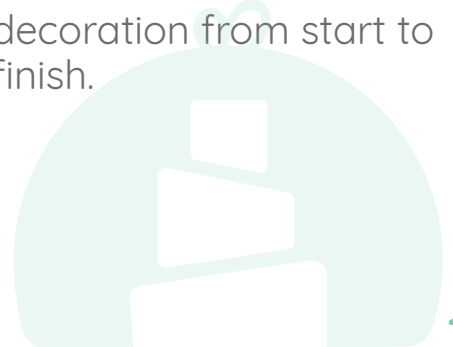
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Cookie Decorating



If you've ever wondered how to achieve a smooth and glossy finish on cookies, look no further.

Our cookie decorating module will guide you through harnessing the power of royal icing to create works of art. From outlining and flooding to refining intricate piping techniques, you'll learn the essentials of cookie decoration from start to finish.





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Course I (Basic)

In this course you will learn:

- Basics of outlining and flooding cookies using tipless piping
- Royal icing consistency and coloring techniques
- Familiarity with cookie decorating instruments including the scribe and scraper
- Decorate basic shapes (circular, straight-edged, curved)

Prerequisites: None

What to bring:

- Plain sugar cookies (optional)

Course II (Intermediate)

In this course you will learn:

- Wet piping techniques (hearts, flowers, polka dots, etc.)
- Creating different textures using foil and paper towels
- Sprinkle application around designated surface area
- Layered piping techniques
- Basic floral elements, leaves, and borders with thick consistency icing
- Decorate more intricate shapes

Prerequisites: Cookie Decorating Course I

What to bring:

- Plain sugar cookies (optional)



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Course III (Advanced)

In this course you will learn:

- Calligraphy and text-based cookie designs
- Edible marker application and painting on cookies (watercolor, gold accents)
- Incorporating fondant artwork and edible embellishments (blush, pearl dust)
- More intricate floral elements with thick consistency icing
- Exposure to advanced cookie design instruments (projector, edible printer)

Prerequisites: Cookie Decorating Courses I & II

What to bring:

- A few base frosted cookies (or \$25 for prefrosted cookies from Connie's Cakerie)
- Plain sugar cookies (optional)
- Inspiration cookie photos (optional)



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Themed Courses

Occasionally, Connie's Cakerie offers themed courses distinct from the modules outlined above. These will follow a different pricing structure and may be longer or shorter in duration. Certain courses may necessitate a foundational understanding of decorating principles.

Examples of such themed courses may include:

- Succulent cupcakes
- Unicorn cake
- Sesame Street cupcakes
- Under the Sea cake
- Holiday cookies
- Gory cupcakes
- Easter cookies
- Disney princess cake
- Superhero cupcakes



If you have a specific theme in mind or wish to organize a private group event, please don't hesitate to contact us!

