

Advanced Cake Decorating

Fees:

\$150 course fee

Plus \$25 non-refundable registration fee

Sessions:

One 7 hour session (lunch provided)

Course includes:

- Creating royal icing flowers (including roses, rosebuds, daisies, petunias, etc.)
- Review of border techniques
- Hands-on instructions for the use of decorating tools

Materials include:

- Course booklet
- Decorating Kit (includes pastry bags, flower nails, etc.)
- Cake pre-baked by Sarelle (decorated by student)
- Suggested decorating tool list
- Recipe packet
- Gift certificate for future Edible Gems by Sarelle order

Additional decorating supplies will be available for purchase.

Prerequisite:

Registrants for the Advanced Cake Decorating course must have already completed the *Edible Gems by Sarelle* Introduction to Cake Preparation and Decorating Course.

Registration and Questions:

To register, or if you would like additional information regarding this course, contact Sarelle Weiner at sarelle@gemsbysarelle or 773-339-1456.