

Fees:

\$175 course fee

Plus \$25 non-refundable registration fee

Sessions:

One 8 hour session (lunch provided)

Course includes:

- ◆ Preparing Fondant for Rolling
- ◆ Covering Cakes with Fondant
- ◆ Fondant Decorations
- ◆ Coloring Decorations
- ◆ Royal Icing Decorations
- ◆ Two-Tier construction
- ◆ Hands-on instruction for decorating tools

Materials include:

- ◆ Course booklet
- ◆ Decorating Kit
- ◆ Two-tiered cake (decorated by student)
- ◆ Suggested decorating tool list
- ◆ Recipe packet
- ◆ Gift certificate for future purchases

Prerequisite:

Registrants for Decorating with Fondant must have already completed the *Edible Gems by Sarelle* Introduction to Cake Preparation and Decorating course. It is recommended, although not required, that registrants also first take Advanced Cake Decorating to enhance your course experience.