



# FEBRUARY

## Classes & Demos



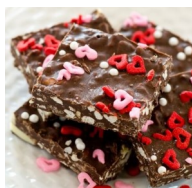
### SATURDAY FEBRUARY 3

10 am ~ 12 noon

#### CANDY DEMO

With Daryl & Daniela

Free ~ Please Sign up at the counter



### THURSDAY FEBRUARY 15

6 pm ~ 8 pm

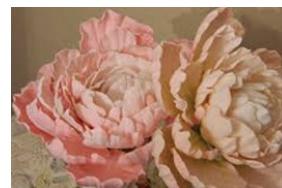
#### GUM PASTE WEDDING CAKE FLOWERS

With Ms. Syd

Learn to make peonies, hydrangeas and roses. We will be painting with petal dust and air brush.

\$ 75 ~ Five Thursday Sessions

Visit [www.cakerybysyd.com](http://www.cakerybysyd.com) for supply list



### WEDNESDAY FEBRUARY 7

6 pm ~ 7 pm

#### LEARN TO COMPETE!!!!

With Ms. Syd

Get ready for the San Diego Cake Club cake

Competition. If you always wanted to test your skills in a competition there is no time like now and Syd can help you every step of the way!

Free ~ Please Sign up at the counter



### WEDNESDAY FEBRUARY 21

3:30 pm ~ 5:30 pm

#### FROZEN THEMED CAKE TEEN & TWEEN WORKSHOP

With Ms. Syd

Learn how to level, fill and ice the cake, then add an edible image with lots of piping and embellishments.

\$ 40 ~ All supplies included



### SATURDAY FEBRUARY 10

10 am ~ 2 pm

#### \$1 CUPCAKE DAY!

With Ms. Bernii

We will give you tips how to make perfect swirls, ruffles, rosettes and more.

Just in time for Valentine's Day!

\$ 1 per cupcake



### WEDNESDAY FEBRUARY 28

6:00 pm ~ 8:30 pm

#### MASTERING EASTER CAKE POPS

With Ms. Syd

Learn all the tricks to be perfect cake pop, from perfect chocolate to flawless dipping, then of course we are going to add embellishments to create the perfect Ester Cake Pops!

\$ 50 ~ All supplies included

