



basic

Cake Decorating

Class Instructor: *Angela Rowan*

Saturday - April 10 - 2010
10:00 a.m. to 1:00 p.m.

Class limited to 8 students. Register today!

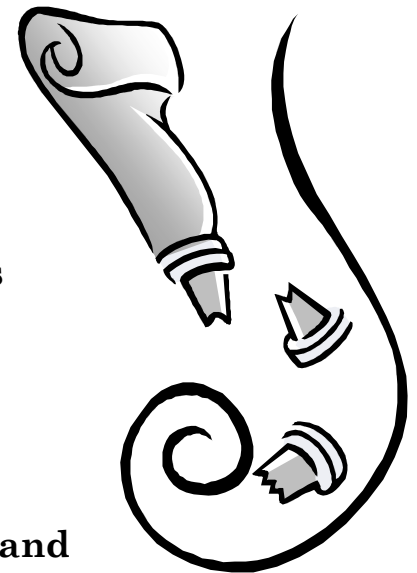
Adults only please.

Come learn how to...

- fill a decorating bag
- make the icing consistency just right
- precisely color icing
- hold the icing bag at different angles for various decorations
- transfer decorations to a cake

Please bring...

- a baked, non-frosted, 2-layer cake
- any cake decorating supplies you may have on hand



“basic Cake Decorating” Registration Form

(Please use printed writing)

YES! Please register me in the **Basic Cake Decorating** class taking place at the BCS warehouse on **Saturday, April 10, 2010 from 10:00 am. to 1:00 p.m.**

Name _____ Email _____

Phone _____ \$10 Refundable deposit via Cash Check # _____



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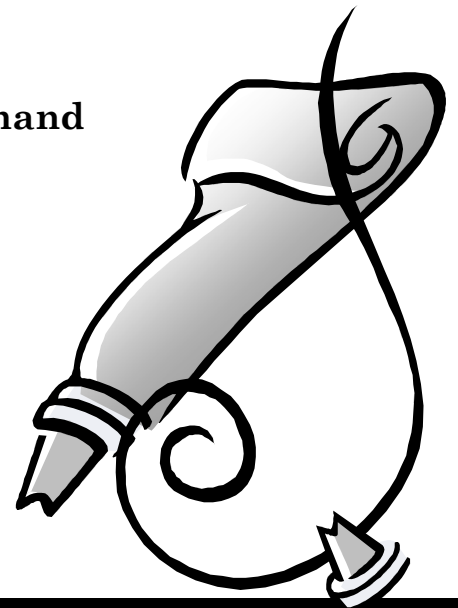


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Class Location:
Here!



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