



My Cakery

Cakery Club



From the science of baking to the skills of decorating, Cakery Club will teach students how to create edible masterpieces!

Students will learn how to make doughs, batters and frosting. They will learn the techniques used in decorating cakes, cupcakes, cake pops and cookies using frosting, fondant, chocolate & more. They will have a blast decorating treats to take home each week while learning key decorating skills. Students are asked to bring an apron, hand towel and a container (large enough for two cupcakes) to each class. All other supplies will be provided.

*Cakery Club is not a gluten or nut-free environment. While we will do our best to accommodate food allergies and sensitivities, all items are prepared in a kitchen where gluten and nut products are also prepared. Cross contamination with allergens is a possibility.

