

Fondant Techniques 1

Beginners

In this hands-on class, you will be able to work with a handmade fondant, rich in flavor and very economic. You'll learn the recipe and techniques for preparing the fondant and the proper handling of it. You will practice techniques such as: crimping, lacing, embossing, sugar placards, and others. Also you'll learn how to add color from scratch or to a white fondant. All materials will be provided for classroom use, including an instruction manual and certificate of participation.

Course duration: 2 days, 4 hours each.

Dates: Call to schedule dates

Cost: \$100.00

Important Notes: *We reserve the right to cancel any class due to insufficient number of participants. When a class is cancelled you will be refunded 100% of your deposit. Claims for a cancelled class can be made up to 6 months from the date of class cancellation. If you have special needs due to a physical impairment, please notify us in advance and we will try our best to make appropriate accommodations. Children or accompanying adults not previously signed up for the class are not allowed in the kitchen unless full payment is made. We ask family members, or accompanying adults to please wait for participants outside the kitchen until classes are finished. When classes are done and the store is closed, we are not responsible for people waiting outside the store. Participants- if you are being picked up, please ensure you are picked up on time. Please call us ahead of time to reserve your space. This will allow us to judge if a class will take place. However, your space will not be secured until deposit is paid. Minimum of 4 students required.*

For more information and/or to sign-up, please contact Chef Sofia at 813-230-1884.