

# Wedding Pound Cake Workshop


## Beginners

In this short course you will learn hands-on how to prepare a wedding pound cake using two different recipes. Also, you will elaborate two different icings to cover the cakes: Italian meringue, as well as the buttercream.

**Course duration:** 1 day, 4 hours.

**Dates:** Call for schedule date

**Cost:** \$70.00



**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.