Class Syllabus



St. Patrick Day and Spring Cupcakes

Instructor	Stephanie Cunningham	Class Fee	\$25 Plus Supplies
Date	Sunday, March 10, 2024	Min/Max	2/4
Time	11am – 1pm	Skill Level	Beginner

Age limit: 12 and above unless accompanied by a paying adult

<u>Class Description/Outline</u>: This is a beginner level cupcake decorating class using buttercream frosting. In this class you will learn to thin and color icing and simple techniques to create adorable St. Patrick Day and Spring themed cupcakes.

Supplies Required:

- (6) unfrosted baked cupcakes.
- Decorating icing bags (minimum of 10)
- Decorating tip #4 or #5 (round tip)
- Decorating tip #10 or #12 (round tip)
- Decorating tip #233 (grass tip)
- (8) couplers
- 8-10 Containers to mix frosting in (example: Solo Cups or Ziplock containers)
- Scissors
- Butter Knife
- Water
- Spray bottle (optional)
- (1) batch of Buttercream frosting (see attached)
- Paper Towels
- Something to take cupcakes home in.

hint: if you don't want to bake cupcakes you can purchase them unfrosted at any grocery store *****Instructor will provide color, embellishments, and wax paper.****

State COVID guidelines will be in effect. *Out of respect for instructors and other students who may suffer from allergies and sensitivities, please refrain from the use of perfumes or other heavily scented products on your class day. Thanks so much!

Class policies: <u>Class Fees must be pre-paid and minimum enrollment must be met for all classes 48 hours prior to schedule time or the class will be canceled.</u> In the event you are unable to attend a class, please notify the store 48 hours in advance of class date at 253-862-6822 to have your fee credited to another class or refunded. If no notification is given you will forfeit your class fee.

