



DO IT WITH ICING



January - April 2012 Class Schedule

7240 CLAIREMONT MESA BLVD.

SAN DIEGO, CA 92111

858-268-1234



 FIND US NOW ON FACEBOOK! <http://www.facebook.com/#!/DoItWithIcing> 

PHOTOS of many of our classes can be found on Facebook!

*****PRE-REGISTRATION REQUIRED FOR ALL CLASSES*****

Payment for all classes must be made at time of registration by cash, check, or credit card over the phone (no exceptions). If paying by credit card, your card will be charged when you register. 858-268-1234. If you are signed up for a class, and don't cancel (or send a replacement), within 72 hours (3 days) of the class start time, your fee is non-refundable. Classes not meeting minimum enrollment 48 hours in advance will be cancelled and you will be notified. In that case, your fee will be refunded to you, or transferred to another class. Please let us know if you have questions.

1/5/2012 to 1/7/2012 **We will be open from 10am – 5pm on 1/5, 1/6, and 1/7. Normal hours will resume on 1/9.**

Monday 1/9/2012 7:00 PM - 9:00 PM	SAN DIEGO CAKE CLUB MEETING Please join us for our monthly cake club meeting where one of our members will do a confectionary demo! Come as a guest, meet our members, and see what we're all about. Short business meeting before demo. Refreshments provided! See www.sandiegocakeclub.com for more information.	All Levels	FREE!
Wednesday 1/18/2012 6:00 PM - 9:00 PM	ADVANCED CAKE DECORATING 1 WITH SARAH ANDERSON Experienced decorators looking for some advanced techniques will want to sign up for this class! (You must have taken Intermediate Cake Decorating at Do It With Icing to sign up for this class.) Instruction includes making chocolate shells to decorate a cake, working with luster dust, petal dust and disco dust, Philippine style "sotas", hamburger-shaped cake, and instruction in a simple tiered cake. Please call us for more information and to sign up. 858-268-1234 This is a hands-on class and students must purchase their own supplies after the first class; supply list will be provided. Price includes all six weeks of lessons. (Class dates: 1/18, 1/25, 2/1, 2/8, 2/15, 2/22.)	Advanced	\$60.00
Friday 1/20/2012 6:00 PM – 9:00 PM	VALENTINE'S CANDY 1 WORKSHOP WITH LINDA BILLS Linda will show you how to make beautiful and EASY chocolate candies for your family and friends for Valentine's Day! She will cover molded chocolates, suckers, pretzels dipped in chocolate, chocolate popcorn, EZ fudge, cashew clusters, chocolate crunch bites and many other treats you can make for anyone! Use of sprinkles, dusting powders, and chocolate basics will be covered. Learn how quick and easy working with coating chocolate can be. This class has some hands-on and you will take home samples of the candy we make in class.	All Levels	\$30.00
Saturday 1/21/2012 10:30 AM – 12:00 PM	ROLLED BUTTERCREAM DEMO WITH TAMI UTLEY You like the look of fondant but not the taste? Then this is the class for you. Rolled buttercream looks like fondant, tastes better, and is easier to do. Come and let Tami show you how easy and fun this is. Tami will show you how to make the rolled buttercream, cover a cake, and do crimping, modeling, embossing, and borders. Come learn this interesting technique. Recipe will be provided.	All Levels	\$25.00
Saturday 1/21/2012 1:00 PM – 5:00 PM	BEGINNING GUMPASTE QUICK ROSE WORKSHOP WITH TAMI UTLEY If you are new to gumpaste, this is a great class to help you get comfortable. Tami will instruct you to make a beautiful rose, bud, and leaves. Lilly of the Valley will be done if time permits. Coloring flowers, wiring, dusting, and displays will be covered. Bring a 6 inch box to take home your flowers, and any gumpaste tools if you have them.	All Levels	\$60.00

<p>Monday 1/23/2012 6:00 PM - 9:00 PM</p>	<p>BEGINNING CAKE DECORATING WITH LINDA BILLS (6 WEEK SESSION) Learn the basics of cake decorating with Linda Bills, an accomplished cake decorator and confectionist for over 40 years! You will start by learning the tricks on how to split, fill and successfully frost a cake. Move on to lattice work, drop flowers, leaves and borders. 3-D children's designs, transferring patterns, rice paper designs and roses will also be covered. It's a great way to start learning some easy techniques that you can use to make beautiful cakes for your family and friends! This is a hands-on class and students must purchase their own supplies after the first class; supply list will be provided. You don't need to bring anything the first week. Price includes all six weeks of lessons. (Class dates: 1/23, 1/30, 2/13, 2/20, 2/27, 3/12)</p>	<p>Beginning \$60.00</p>
<p>Tuesday 1/24/2012 6:00 PM - 9:00 PM</p>	<p>INTERMEDIATE CAKE DECORATING WITH LINDA BILLS (6 WEEK SESSION) (You must have taken Beginning Cake Decorating at Do It With Icing to sign up for this class.). Linda will review roses to start and progress to ten other types of flowers. We will do a 3D dinosaur class, Baby Under the Blanket (as seen in American Cake Decorating magazine), a themed cake, and a basket of roses cake. This is a hands-on class and students must purchase their own supplies after the first class. Price includes all six weeks of lessons. (Class dates: 1/24, 1/31, 2/7, 2/21, 3/6, 3/13).</p>	<p>Intermediate \$60.00</p>
<p>Saturday 1/28/2012 10:30 AM – 1:30 PM</p>	<p>NEW!!!! "PIECE OF CAKE" CAKE WORKSHOP WITH MONIKA STOUT Students will create a cake that looks exactly like an extra large slice of cake. Students will shape the cake into a triangle shape and cover with fondant. Then they will embellish the cake with fondant to create "icing", "filling", rolled rose flowers, buttons, and leaves. This cake is literally a "piece of cake"! <i>Each student must bring an 8 or 9 inch - two layer square cake, filled and stacked on a foil covered board. (It is best to use a very dense cake recipe for sculpting such as a pound cake).</i></p>	<p>All Levels \$60.00</p>
<p>Friday 2/3/2012 4:00 PM – 5:30 PM</p>	<p>KID'S CLASS – CUPCAKE MANIA WORKSHOP WITH HEATHER HAZEN This class for kids will celebrate Valentine's Day with cupcakes frosted and decorated for special Valentines! We will make and roll yummy marshmallow fondant and create some very special frosted cupcakes as well! Come join the fun!. Price is for one project done by one child, and one adult supervisor assisting. One supervisor and two children is \$55.</p>	<p>All Levels \$30.00</p>
<p>Friday 2/3/2012 6:00 PM – 9:00 PM</p>	<p>AIRBRUSHING ON CAKES DEMO WITH LINDA BILLS Learn the basics of airbrushing from Linda Bills, who was taught airbrushing by one of the world's leading experts. She'll talk about the different types of airbrushes for cakes, show exercises you can do to build your airbrushing skills, and examples of how airbrushing can speed up your cake decorating. She will show different designs using stencils and she'll even give some pointers on doing portraits using your airbrush. This is designed for people who are considering buying an airbrush or people who have one and are afraid to use it.</p>	<p>All Levels \$25.00</p>
<p>Saturday 2/4/2012 10:30 AM – 1:30 PM</p>	<p>MARSHMALLOW FONDANT HANDS-ON WORKSHOP WITH VALERIE LINDSLEY Discover how easy and inexpensive it is to make your own fondant! In this class we will make approximately 3 lbs of marshmallow fondant and use it to cover an 8 or 10 inch round cake or a ¼ sheet cake. Please bring the following: 1 lb bag of miniature marshmallows, a 2 lb bag of powdered sugar; a cake of desired size, on a board, to cover (crumb coated with butter cream if real cake, or a Styrofoam dummy); apron, vinyl mat (min. 20 inch, available at shop) and a flexible bench scraper. Everything else will be provided in class. I will show you two different ways to make fondant; by hand or with your KitchenAid mixer.</p>	<p>All Levels \$50.00</p>

Saturday 2/4/2012 2:00 PM - 5:00 PM	HAND-DIPPED CHOCOLATES WORKSHOP WITH LINDA BILLS Create beautiful chocolates for your Valentine, or for gift giving. No experience or special equipment is required. You will make the centers for dipping; including vanilla cream, peanut butter, chocolate cream, coconut, and maplenut. You will "hand-dip" your centers in white, dark, and milk chocolate. Linda will also cover packaging ideas and "dusting" your dipped creations for a dramatic sparkling effect! All supplies provided and you get to take home over a pound of chocolate too! Molding, filling, and dipping basics will be covered. Handouts and recipes provided. This a fun hands-on chocolate class for any level of chocolate lover!	All Levels	\$50.00
Monday 2/6/2012 7:00 PM - 9:00 PM	SAN DIEGO CAKE CLUB MEETING Please join us for our monthly cake club meeting where one of our members will do a confectionary demo! Short business meeting before demo. Refreshments provided! See www.sandiegocakeclub.com for more info.	All Levels	FREE!
Friday 2/10/2012 6:00 PM - 9:00 PM	VALENTINE'S DAY CANDY 2 WORKSHOP WITH LINDA BILLS Learned all you can about chocolate? Then come and see what else awaits you! This class will show you special chocolate treats and other techniques, such as "painting" chocolate into molds to achieve professional multi-colored results. Linda will show you easy turtles, caramel truffles, chocolate covered cherries, piped chocolate designs to go on top of your desserts, the use of chocolate transfer sheets, and other chocolate creations as time permits. Packaging, coloring, and use of sparkling dusting powders will be shown. All supplies provided. Class is mostly hands-on and you will take home a nice box of chocolates for your little Devils!	All Levels	\$40.00
Saturday 2/11/2012 10:30 AM – 1:30 PM	NEW!!!!VALENTINE'S COOKIES WORKSHOP WITH TAMI JONES Learn how to create the proper consistency icing for decorating colorful cookies for any theme. We'll make various Valentine's Day themed cookies in small and large sizes that can be incorporated into a cookie bouquet if desired. All supplies provided and students will decorate and take home four to six cookies. Class for beginners or those who want to work with run sugar/color flow. (Made with royal icing.) Recipes for cookies and icing will be provided. Bring a cookie sheet or ¼ sheet box to take home your cookies.	All Levels	\$50.00
Saturday 2/11/2012 2:00 PM – 5:00 PM	NEW!!!! WIZARD/PRINCESS CASTLE CAKE WORKSHOP WITH MONIKA STOUT Just what every kid wants, their very own castle. Learn to create a wizard or princess cake using only edible products. You will learn stacking, doweling and sculpting to create a four turret castle. You will really enjoy yourself as you lose yourself making realistic decorations such as windows, turrets, and vines. Add flags and banners that are personalized for your wizard or princess using rice paper to create a one-of-a-kind fairy tale castle. Each student will leave with a complete Wizard or Princess cake. <i>Each student must bring 2 quarter sheet cakes wrapped in plastic wrap (no crumb coating). Also a 1/2 sheet cake board covered in foil. Assembly will take place in class.</i>	All Levels	\$60.00
Thursday 2/16/2012 5:00 PM – 8:00 PM	NEW!!!! TEEN CLASS – BEGINNING CAKE DECORATING WITH SINA BALKE Are you a tween or teen who would like to learn some fun ways to decorate cakes for your family and friends? Then Sina's class is for you. In this six week class, we will cover various facets of the latest in cake design. These include: basic cake splitting, filling, and frosting; working with chocolate coating, making a cake that looks like a pizza!, learning how to use rice paper to create your favorite characters and pictures, creating yummy cupcakes with marshmallow fondant, making a special Easter themed cake, and then finally trying your hand at buttercream leaves and roses. Join the craze and learn to decorate! This is a hands-on class and students must purchase their own supplies after the first class; supply list will be provided. You don't need to bring anything the first week. Price includes all six weeks of lessons. (Class dates: 2/16, 2/23, 3/1, 3/15, 3/22, 3/29.)	Beginning Teen's	\$50.00

Friday 2/17/2012 6:00 PM – 9:00 PM	CRASH COURSE IN CAKE DECORATING WITH LINDA BILLS Want to take a Cake Decorating class but don't have the time?? This is the class for you! Take our quick and easy one night class to learn the basics. Linda will demonstrate the tricks on how to split, fill and ice a cake without crumbs. Then students will practice making stars, zig-zag borders, shell border, basketweave, drop flowers, easy daisies, stems, leaves lattice work and rosettes. All icing and bags will be provided but you need to bring your own tips, or buy them when you arrive. You will need 2 regular size couplers and the following tips #4, #16, #20, #48, #104, #107, #349, #352, #1E and #2F.	All Levels \$50.00
Saturday 2/18/2012 10:30 AM – 12:30 PM	BRUSH EMBROIDERY WORKSHOP WITH TAMI UTLEY Learn brush embroidery painting with royal icing. This is a beautiful technique to get a dimensional look with your flowers and figures. Students will complete a plaque of a briar rose and leaf and learn shading techniques. Also how apply this technique to buttercream instead of royal. All materials supplied.	All Levels \$40.00
Saturday 2/18/2012 1:30 PM – 3:30 PM	NEW!!!! GELATIN GLASS SLIPPER WORKSHOP WITH TAMI UTLEY Learn how to make a beautiful glass slipper for that special little princess in your life. We will learn the technique of using gelatin to make a clear glass slipper and how to assemble it in this hands on class. This slipper can be kept for years and won't break like poured sugar. Gelatin gems will be covered if time allows. All supplies included except the shoe mold. Students will be required to purchase the shoe mold before class.	All Levels \$45.00
Friday 2/24/2012 6:00 PM – 9:00 PM	NEW!!! MODELING CHOCOLATE WORKSHOP WITH LINDA BILLS Seen the cake designers on TV always using and talking about modeling chocolate? Want to find out what it is and how easy it is to use? Then come to this fun class where Linda will show you the easy recipe for modeling chocolate, then learn how to work with it, and create roses, leaves, molded flowers, and even a small animal creature. Linda will also demonstrate how to cover a cake with modeling chocolate. All supplies provided.	All Levels \$45.00
Saturday 2/25/2012 10:30 AM – 1:30 PM	ROLLED FONDANT WORKSHOP WITH LINDA BILLS If you are afraid to work with fondant, this class will calm your fears! Learn the basics of working with rolled fondant with Linda. In this class, you will cover a 6-inch cake dummy with fondant. Linda will show you the basics of rolling out your fondant, crimping, making a "rope" border, and a fondant rose. Coloring and "dusting" on fondant will also be taught. She will show you some great tips to keep wrinkles out and get smooth edges every time. All supplies will be provided and you'll take home your finished project.	All Levels \$50.00
Saturday 2/25/2012 2:00 PM – 5:00 PM	STACKED WEDDING CAKE CLASS DEMO WITH LINDA BILLS In this class, Linda will demonstrate how to split, fill and ice a cake and discuss different types of filling and icing. She will explain several ways to construct a "stacked cake" (meaning one layer stacked directly on top of each other with no spaces between the layers.) Linda will demonstrate how cakes are stacked using only wooden dowels, disposable pillars and/or the "plate and legs" method. She will explain why different stacking techniques are better for different size cakes. You will then be given several creative ideas for decorating your own stacked cake. Handouts will be provided.	All Levels \$50.00
Friday 3/2/2012 6:00 PM – 9:00 PM	NEW!!!! HANDS-ON AIRBRUSH WORKSHOP WITH LINDA BILLS Have an airbrush and are afraid to use it! Bring it to this workshop and you'll feel like a master by the end of this comprehensive class. Linda will first show you how to treat your airbrush during use and clean up - what to take apart, and what NOT to take apart. You will then receive instructions, and practice basic skills to get you more comfortable using your airbrush. We will use stencils to decorate your cakes, and you will then learn the art of airbrushing royal or gumpaste flowers used to embellish your cake. As time permits, Linda will demonstrate other ideas that you can use your airbrush on , such as cookie decorating. Students must bring: YOUR OWN AIRBRUSH. (Colors will be provided). An 8 inch round cake on a board exactly the size of the cake. (Can be real cake or a Styrofoam dummy). This can be covered with buttercream, royal icing (if it is a dummy cake), or fondant and should be smooth. You will also need a 12 inch cake drum (a ½" thick cake drum already made, or make one using 4 layers of cardboard then covered with foil), then cover the top of the board with white fondant. All other supplies will be provided.	All Levels \$60.00

<p>Saturday 3/3/2012 10:00 AM – 1:00 PM</p>	<p>EASTER COOKIES WORKSHOP WITH LINDA BUTLER In this class, students will learn the basics of baking and decorating cookies for Easter to delight family and friends. For this hands on class all supplies will be provided by the Instructor and each student takes home 6-7 decorated cookies and recipes. Linda has been a Confectionary artist/Instructor for 35 years. Working 12 Years as Wilton Teacher Coordinator and Wilton Hall Of Fame Recipient.</p>	<p>All Levels \$50.00</p>
<p>Saturday 3/3/2012 2:00 PM – 5:00 PM</p>	<p>NEW!!!! CELEBRATING ST. PATRICK'S AND EASTER MARSHMALLOW POP WORKSHOP WITH ALEJANDRA MORIN The new marshmallows trend is catching on everywhere. Learn how you too can make cute and yummy marshmallow pops to give as favors or gifts. Alejandra, the owner of The Marshmallow Studio, will show you how to make a Friendly Leprechaun, an Easter Egg, and a Bunny Bunch pop. All Materials Included. Bring tray or cookie sheet to take pops home laying down while they dry. Note: This class is not a cake pops class. These beautiful marshmallow pops are made using various shapes and sizes of marshmallows.</p>	<p>All Levels \$50.00</p>
<p>Monday 3/5/2012 7:00 PM - 9:00 PM</p>	<p>SAN DIEGO CAKE CLUB MEETING Please join us for our monthly cake club meeting where one of our members will do a confectionary demo! Come as a guest, meet our members, and see what we're all about. Short business meeting before demo. Refreshments provided! See www.sandiegocakeclub.com for more information.</p>	<p>All Levels FREE!</p>
<p>Saturday 3/9/2012 11:00 AM - 5:00 PM</p>	<p>SAN DIEGO CAKE CLUB'S 29th ANNUAL CAKE SHOW COMPETITION Come and see beautiful confectionary creations by local, national, and international cake artists! Located in La Jolla Village Square, this is a weekend of demonstrations, raffles, and wonderful viewing of edible delights! No charge to attend! Money raised by the show benefits the San Diego Ronald McDonald House. Please see www.sandiegocakeclub.com if you have questions or are interested in entering a cake creation. Entry forms due 2/24.</p>	<p>All Levels FREE!</p>
<p>Sunday 3/10/2012 12:00 PM - 4:00 PM</p>	<p>SAN DIEGO CAKE CLUB'S 29th ANNUAL CAKE SHOW COMPETITION Come and see beautiful confectionary creations by local, national, and international cake artists! Located in La Jolla Village Square, this is a weekend of demonstrations, raffles, and wonderful viewing of edible delights! No charge to attend! Money raised by the show benefits the San Diego Ronald McDonald House. Please see www.sandiegocakeclub.com if you have questions or are interested in entering a cake creation. Entry forms due 2/24.</p>	<p>All Levels FREE!</p>
<p>Monday 3/12/2012 And Tuesday 3/13/2012</p>	<p>SPECIAL!!!! Instructor DIANNE GRUENBERG from Michigan will be here to teach TWO – 1 day GUMPASTE FLOWERS classes (3/12 and 3/13). Details to follow. <u>We will send out an email when details of the classes are finalized.</u> Dianne has over 45 years experience as a cake decorator and instructor. She has taught all over the US, Canada, and the UK. Sh is a member of the British Sugar Craft Guild. She has appeared on the Food Network and TLC's Ultimate Cake Off! She is the owner of Sweet Choices Cake Decorating School in Bay City, Michigan. Dianne has also been instructor at 3C's Cake Camp.</p>	
<p>Wednesday 3/14/2012 6:00 PM - 9:00 PM</p>	<p>BEGINNING CAKE DECORATING WITH SARAH ANDERSON (6 WEEK SESSION) Learn the basics of cake decorating with Sarah Anderson, a cake decorator with over 40 years of experience! You will start by learning the tricks on how to split, fill and successfully frost a cake. Move on to lattice work, drop flowers, leaves and borders. 3-D children's designs, transferring patterns, rice paper designs and roses will also be covered. It's a great way to start learning some easy techniques that you can use to make beautiful cakes for your family and friends! This is a hands-on class and students must purchase their own supplies after the first class; supply list will be provided. You don't need to bring anything the first week. Price includes all six weeks of lessons. (Class dates: 3/14, 3/21, 3/28, 4/4, 4/11, 4/18.)</p>	<p>Beginning \$60.00</p>

<p>Friday 3/16/2012 11:00 AM – 3:00 PM</p>	<p>SPECIAL!!!! Instructor PEGGY TUCKER with School of Cakeology, LLC. BUTTERFLIES IN FLIGHT USING ISOMALT WORKSHOP In this 4 hour class you will be using Isomalt sticks from Cake Play LLC, to create a beautiful Isomalt sculpture called butterflies in flight. You will learn how easy it is to use Isomalt for not only sculptures but accent pieces for cakes, cupcakes, bling,....the list goes on and on. We will learn pouring, casting, and basic pulling techniques. You will learn how easy it is to make your own unique mold out of aluminum foil for the base of the sculpture. In addition, you will learn how to paint and dust the pieces. Price includes everything you need for this class, all you need to bring is your enthusiasm to create your own unique sculpture. Peggy is a professional Cake Designer and Certified Master Sugar Artist (CMSA) specializing in teaching this fine sugar art. She started creating cakes in 1995, and in 2003 began teaching the art of Cake Decorating. She opened the School of Cakeology in 2009. Come take advantage of having this special instructor here for ONE DAY ONLY! Sign up now, class size limited!</p>	<p>All Levels \$135.00</p>
<p>Friday 3/16/2012 5:00 PM – 9:00 PM</p>	<p>SPECIAL!!!! STRINGWORK WITH ISOMALT WORKSHOP WITH PEGGY TUCKER In this course, you will get hands-on training on everyday oriental and bridge extension stringwork and incorporate Isomalt into your design. We will use royal icing and use Isomalt as our base. You need to bring to class: 10" Cake dummy covered in Fondant and placed on a foil covered cake board. Your choice of color for the fondant. NOTE: Complete this BEFORE class; there will not be time in class to do this. Also bring to class: Piping bag with coupler, Tips: # 00 PME, # 0 PME, # 1 PME, # 2 PME (these can be purchased at DIWI), Small pointed paint brush, Small tapered spatula, Small dish or cup for water, Small cloth to keep wet, Roll of Paper Towels, 12inch box to take final cake home in. Class includes TWO of Peg's Premier Molds for you to take home! All other supplies will be provided. Sample cake may be seen at our store. Come take advantage of having this special instructor here for ONE DAY ONLY! Sign up now, class size limited!</p>	<p>All Levels \$65.00</p>
<p>Saturday 3/17/2012 10:30 AM – 1:30 PM</p>	<p>SCULPTED BASEBALL GLOVE CAKE WORKSHOP WITH MONIKA STOUT Students will create a 3D baseball glove out of cake! You will learn how to sculpt cake into the shape of a baseball glove and how to cover the cake with fondant! You will also learn how to cover a round rice treat with fondant to create a baseball. Students will then complete the glove cake by using fondant to create seams, lacing, fingers and other embellishments that will make this cake a ball players dream. Each student must bring an 8 or 9 inch two layer square cake, filled and stacked on a foil covered board. Rice treats will be provided. (It is best to use a very dense cake recipe for sculpting such as a pound cake).</p>	<p>All Levels \$60.00</p>
<p>Saturday 3/17/2012 2:00 PM – 5:00 PM</p>	<p>CANDY CLAY BASKET WORKSHOP WITH TAMI JONES Learn how to make chocolate clay/candy clay then make a cute basket out of chocolate candy clay. Basket is entirely edible. All skill levels are welcome to attend. After working with chocolate clay you will see it can be adapted to other sugar art ideas. Basket can be used for your Easter goodies, or as a festive centerpiece for your table! All supplies provided and you will take home your own basket.</p>	<p>All Levels \$30.00</p>
<p>Monday 3/19/2012 6:00 PM - 9:00 PM</p>	<p>INTERMEDIATE CAKE DECORATING WITH LINDA BILLS (6 WEEK SESSION) (You must have taken Beginning Cake Decorating at Do It With Icing to sign up for this class.). Linda will review roses to start and progress to ten other types of flowers. We will do a 3D dinosaur class, Baby Under the Blanket (as seen in American Cake Decorating magazine), an Easter cake, and a basket of roses cake. This is a hands-on class and students must purchase their own supplies after the first class. Price includes all six weeks of lessons. (Class dates: 3/19, 3/26, 4/9, 4/16, 5/7, 5/14).</p>	<p>Intermediate \$60.00</p>

Tuesday 3/20/2012 6:00 PM - 9:00 PM	ADVANCED CAKE DECORATING 1 WITH LINDA BILLS (6 WEEK SESSION) Experienced decorators looking for some advanced techniques will want to sign up for this class! (You must have taken Intermediate Cake Decorating at Do It With Icing to sign up for this class.) Instruction includes making chocolate shells to decorate a cake, working with luster dust, petal dust and disco dust, Philippine style "sotas", hamburger-shaped cake, and instruction in a simple tiered cake. Please call us for more information and to sign up. 858-268-1234 This is a hands-on class and students must purchase their own supplies after the first class; supply list will be provided. Price includes all six weeks of lessons. (Class dates: 3/20, 3/27, 4/3, 4/10, 4/17, 5/8.)	Advanced	\$60.00
Friday 3/23/2012 6:00 PM - 9:00 PM	ROLLED FONDANT WORKSHOP WITH LINDA BILLS If you are afraid to work with fondant, this class will calm your fears! Learn the basics of working with rolled fondant with Linda. In this class, you will cover a 6-inch cake dummy with fondant. Linda will show you the basics of rolling out your fondant, crimping, making a "rope" border, and a fondant rose. Coloring and "dusting" on fondant will also be taught. She will show you some great tips to keep wrinkles out and get smooth edges every time. All supplies will be provided and you'll take home your finished project.	All Levels	\$50.00
Saturday 3/24/2012 10:00 AM - 1:00 PM	GELATIN BUBBLES AND JEWELS WITH TAMI UTLEY In this part demo, part hands on class, you will learn how to make beautiful gelatin bubbles that look like blown sugar. Just think! No burns, no special equipment, and no humidity issues. Just easy, gelatin that will keep for months. Gelatin Jewels will also be demonstrated in this class. All supplies included.	All Levels	\$50.00
Saturday 3/24/2012 1:30 PM - 4:30 PM	CHOCOLATE CLAY FABERGE STYLE EASTER EGG WORKSHOP WITH TAMI UTLEY Do you want something special for this Easter? In this hands-on class, we will be working with chocolate clay to decorate a beautiful bejeweled chocolate egg box. These will remind all your friends of the Faberge style eggs with their pearls, glitter, and flowers. Students will learn how to make their own chocolate egg box (by demo), and then make their own ornament mold. Your imagination will run wild as you use molds, luster dusts, sparkle dusts, and various techniques to decorate your egg with chocolate clay. Everything will be supplied by the instructor, including a handout with the modeling clay recipe. The student will need to bring a box to take their egg home in. In order to have enough base eggs for each student; students must make a reservation no later than March 21st.	All Levels	\$55.00
Friday 3/30/2012 4:00 PM - 5:30 PM	KIDS CLASS – PANORAMIC SUGAR EGGS WORKSHOP WITH HEATHER HAZEN Kids and adults are welcome to come learn the art of traditional molded sugar eggs. We will make our eggs by creating a meadow scene inside; complete with bunnies, chicks, and flowers. These are great gifts for friends, teachers, or even for your holiday table setting. Price is for one child and one adult supervisor assisting. One supervisor and two children is \$55.	All Levels	\$30.00
Friday 3/30/2012 6:00 PM - 9:00 PM	HAND-DIPPED CHOCOLATES WORKSHOP WITH LINDA BILLS Create beautiful chocolates for your Easter Bunny, or for gift giving. No experience or special equipment is required. You will make the centers for dipping; including vanilla cream, peanut butter, chocolate cream, coconut, and maplenut. You will "hand-dip" your centers in white, dark, and milk chocolate. Linda will also cover packaging ideas and "dusting" your dipped creations for a dramatic sparkling effect! All supplies provided and you get to take home over a pound of chocolate too! Molding, filling, and dipping basics will be covered. Handouts and recipes provided. This a fun hands-on chocolate class for any level of chocolate lover!	All Levels	\$50.00
Saturday 3/31/2012 10:30 AM - 1:30 PM	EASTER CUPCAKES WORKSHOP WITH NANCY Linstead Add some cupcakes to the Easter Basket this year! We will be making chicks, bunnies and Easter eggs, using fondant and candy decorations (and yes Luster Dust too!) Each student makes six (6) cupcakes. All supplies provided.	All Levels	\$50.00

Saturday 3/31/2012 2:00 PM – 5:00 PM	MARSHMALLOW FONDANT HANDS-ON WORKSHOP WITH VALERIE LINDSLEY Discover how easy and inexpensive it is to make your own fondant! In this class we will make approximately 3 lbs of marshmallow fondant and use it to cover an 8 or 10 inch round cake or a ¼ sheet cake. Please bring the following: 1 lb bag of miniature marshmallows, a 2 lb bag of powdered sugar; a cake of desired size, on a board, to cover (crumb coated with butter cream if real cake, or a Styrofoam dummy); apron, vinyl mat (min. 20 inch, available at shop) and a flexible bench scraper. Everything else will be provided in class. I will show you two different ways to make fondant; either by hand or with your KitchenAid stand mixer.	All Levels	\$50.00
Monday 4/2/2012 7:00 PM - 9:00 PM	SAN DIEGO CAKE CLUB MEETING Please join us for our monthly cake club meeting where one of our members will do a confectionary demo! Come as a guest, meet our members, and see what we're all about. Short business meeting before demo. Refreshments provided! See www.sandiegocakeclub.com for more information.	All Levels	FREE!
Saturday 4/7/2012 10:30 AM – 1:30 PM	NEW!!! SPRING CUPCAKES WORKSHOP WITH MONIKA STOUT Spring cupcakes is a fun introduction to fondant sculpting and modeling. You will learn how to cover your prepared cupcakes with rolled fondant to make a tasty platform for your hand sculpted fondant art. You will create miniature modeled fondant items for spring including mushrooms, bird's nests, bumblebees, ladybugs and various flowers. You will learn techniques such as modeling, sculpting, making cut-out decorations and edible painting. Each student will leave with 4-6 spring cupcakes. Bring spring to your dessert table with these cute and tasty treats! <i>Each student must bring 6 flat topped cupcakes (cut off tops of cupcakes if necessary to make them flat). Ice the cupcakes flat with plain white buttercream icing.</i>	All Levels	\$50.00
Saturday 4/7/2012 2:00 PM – 5:00 PM	ROLLED FONDANT WORKSHOP WITH LINDA BILLS If you are afraid to work with fondant, this class will calm your fears! Learn the basics of working with rolled fondant with Linda. In this class, you will cover a 6-inch cake dummy with fondant. Linda will show you the basics of rolling out your fondant, crimping, making a "rope" border, and a fondant rose. Coloring and "dusting" on fondant will also be taught. She will show you some great tips to keep wrinkles out and get smooth edges every time. All supplies will be provided and you'll take home your finished project.	All Levels	\$50.00
Friday 4/13/2012 6:00 PM – 9:00 PM	NEW!!! MODELING CHOCOLATE WORKSHOP WITH LINDA BILLS Seen the cake designers on TV always using and talking about modeling chocolate? Want to find out what it is and how easy it is to use? Then come to this fun class where Linda will show you the easy recipe for modeling chocolate, then learn how to work with it, and create roses, leaves, molded flowers, and even a small animal creature. Linda will also demonstrate how to cover a cake with modeling chocolate. All supplies provided.	All Levels	\$45.00
Saturday 4/14/2012 10:30 AM – 12:00 PM	ROLLED BUTTERCREAM DEMO WITH TAMI UTLEY You like the look of fondant but not the taste? Then this is the class for you. Rolled buttercream looks like fondant, tastes better, and is easier to do. Come and let Tami show you how easy and fun this is. Tami will show you how to make the rolled buttercream, cover a cake, and do crimping, modeling, embossing, and borders. Come learn this interesting technique. Recipe will be provided.	All Levels	\$25.00
Saturday 4/14/2012 1:00 PM – 3:00 PM	COCOA PAINTING WORKSHOP WITH TAMI UTLEY Learn how to do cocoa painting in this hands-on class. Students will learn traditional cocoa painting, shading, and texturing. We will also cover painting with color and backgrounds. All supplies are included.	All Levels	\$40.00
Saturday 4/21/2012 10:00 AM – 1:00 PM	SPRING CAKE POPS WORKSHOP WITH LINDA BUTLER In this class, students will learn the fundamentals of making adorable "Cake Pops" from a few different recipes. Instruction will include: making the cake pop dough, forming cake balls on sticks, and dipping and decorating techniques. All supplies will be provided by the instructor, including recipes. Each student will decorate and take home 5-6 decorated pops.	All Levels	\$50.00

- Saturday 4/21/2012 2:00 PM – 5:00 PM** **ANGRY BIRDS CUPCAKES WORKSHOP WITH NANCY LINSTEAD** **All Levels \$50.00**
 The Sugar Version of Angry Birds is coming to DIWI! Impress your fanatical bird slinging friends and family with six (6) cupcake recreations of the Green Pig and the Birds all decorated in fondant (yes we'll even have Lime Pig Green fondant!). All Supplies Provided.
- Saturday 4/28/2012 10:30 AM – 1:30 PM** **NEW!!! HOORAY FOR GRADUATION AND SUMMER VACATIONS MARSHMALLOW POP WORKSHOP WITH ALEJANDRA MORIN** **All Levels \$50.00**
 Let's celebrate the accomplishments and hard work of the student/s in your life. Alejandra, the owner of The Marshmallow Studio, will teach you how to make fun and yummy marshmallow pops to give as gifts, favors and even dessert for your party or get together. You will be making a Graduation Books, a Teacher's Favorite Apple and a Summer Cool Sun pop. All Materials Included. Bring tray or cookie sheet to take pops home laying down while they dry. Note: This class is not a cake pops class. These beautiful marshmallow pops are made using various shapes and sizes of marshmallows.
- Saturday 4/28/2012 2:00 PM – 5:00 PM** **NEW!!!! MOTHER'S DAY FONDANT COOKIE WORKSHOP WITH TAMI JONES** **All Levels \$50.00**
 Hesitant to work with rolled fondant? Use rolled fondant on a small scale to beautifully decorate Mother's Day cookies. Students will be provided rolled fondant and supplies to create four to six cookies. Learn coloring, rolling, embossing, and cutting techniques to work with fondant. Discussion on baking large cookies for cookie bouquets. Recipes for cookies will also be provided. Students will leave with a completed cookie bouquet.

Don't see your favorite class? Please call and ask to be added to our interest list. Please note that some classes are only held once every few months. Please call us if you have any questions or would like to sign up for a class! Payment is due at time of class sign up.



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Normal Business Hours: Monday - Friday 10am - 7pm
Saturday 10am - 5pm Sunday CLOSED