



DO IT WITH ICING

September - December 2010 Class Schedule

7240 CLAIREMONT MESA BLVD.

SAN DIEGO, CA 92111

858-268-1234



*******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.

Monday **CLOSED FOR LABOR DAY!**
9/6/2010

Friday 9/10/2010 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
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Saturday 9/11/2010 10:30 AM – 2:30 PM	NEW!!!! ARTISTIC GELATIN 1 WORKSHOP WITH MIMI RUBIO This exciting, hands-on class will show you how to transform simple ingredients, into shimmering 3-dimensional floral designs that will absolutely amaze your friends and family. These vividly colored flowers and leaves are suspended in clear gelatin, creating the image of exquisite glasswork when served. In this class, you will learn the process in making Artistic Gelatins. This includes: Choosing the correct ingredients, Making the recipes, Mastering temperature control, Molding / Un-molding, Coloring and decorating your customized gelatin. By the end of the course, you will know how to make basic clear gelatin, milk gelatin and the proper mixture; fundamental in the creation of Artistic Gelatins. By having the ability to make two different types of flowers using two kinds of tools, you will be able to take your pieces home so that loved ones can admired your beautiful creations.	All Levels \$65.00
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Saturday 9/11/2010 3:30 PM – 5:30 PM	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.	All Levels \$30.00
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Monday 9/13/2010 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!
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<p>Tuesday 9/14/2010 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 Halloween cake, and a and basket of roses, or Thanksgiving turkey 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: 9/14, 9/21, 10/5, 10/12, 10/19, 10/26).</p>	<p>Intermediate \$60.00</p>
<p>Friday 9/17/2010 6:00 PM – 9:00 PM and Friday 9/24/2010 6:00 PM – 9:00 PM</p>	<p>MODELING CHOCOLATE 101 WORKSHOP WITH NANCY LINSTEAD Learn the basic of making and using modeling chocolate for decorating your cakes. We will learn the properties of and how to make modeling chocolate (students will take home 1 lb of their own MC during the first class), how to roll, color, cut, marble, emboss, accessorize and affix decorated MC panels to buttercream or fondant covered cakes. All supplies will be provided, except students will be required to bring an 8" square cake (or Styrofoam dummy) to the second class September 24th. (Price covers both nights.)</p>	<p>All Levels \$60.00</p>
<p>Saturday 9/18/2010 2:30 PM – 5:30 PM</p>	<p>NEW!!! HALLOWEEN COOKIES WORKSHOP WITH LINDA BUTLER In this class, students will learn the basics of baking and decorating cookies with a spooky Halloween Theme to delight family and friends. For this hands on class all supplies will be provided by the Instructor and each student takes home 5-6 decorated cookies and recipes. Linda has been a Confectionary artist/Instructor for 35 years.</p>	<p>All Levels \$50.00</p>
<p>Monday 9/20/2010 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. Figure piping techniques will be done as well as cakes with cut out shapes and 3-D designs, such as hamburger or tea pot, dinosaur, Baby Under the Blanket (as seen in American Cake Decorating magazine), and 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: 9/20, 10/18, 10/25, 11/8, 11/15, 11/22).</p>	<p>Intermediate \$60.00</p>
<p>Saturday 9/25/2010 10:30 AM – 12:00 PM</p>	<p>NEW!!! 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.</p>	<p>All Levels \$50.00</p>
<p>Saturday 9/25/2010 2:30 PM – 5:00 PM</p>	<p>FASHIONISTA CUPCAKE PURSES WORKSHOP WITH MONIKA STOUT Purse cupcakes is a fun introduction to cupcake decorating and fondant modeling. You will learn how to cover your prepared cupcakes with rolled fondant to make a beautiful platform for your purse. You will then create miniature individual purses using techniques such as cut-outs, quilting, modeling, making cut-out decorations, using gold paint, and edible painting. Each student will leave with 6-8 purse cupcakes. This class is sure to wow friends and family at your next celebration and is a great introduction to fashionista cupcakes! Monika has been creating cakes as individual works of art in cake, icing, fondant and sugar for over 7 years. <i>Each student must bring 8 flat topped cupcakes (cut off tops of cupcakes if necessary to make them flat). Ice the cupcakes flat with plain white buttercream icing.</i></p>	<p>All Levels \$50.00</p>
<p>Friday 10/1/2010 6:00 PM – 8:30 PM</p>	<p>HALLOWEEN CANDY 1 WORKSHOP WITH LINDA BILLS Linda will show you how to make beautiful and EASY chocolate candies for your family and friends for any occasion! This class will focus on Halloween and Fall themes. 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 all the chocolate we make in class.</p>	<p>All Levels \$30.00</p>

Saturday 10/2/2010 10:30 AM – 5:00 PM	NEW!!!! AUTUMN SCARECROW HANDS-ON WORKSHOP WITH NANCY LINSTEAD Create a 9" tall bashful scarecrow in overalls and a floppy hat sitting with a basket of gumpaste fall leaves – great for Halloween or other fall parties. Students will learn how to form figures out of Rice Krispy treats, decorate with fondant and make gumpaste leaves. See the photograph at the store for the finished product. Students are required to bring 1 lb of chocolate or dark brown colored fondant (Pettinice has chocolate) and 1 lb of white fondant. All other supplies will be provided. There will be a short break for lunch (on your own).	All Levels	\$75.00
Monday 10/4/2010 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 10/8/2010 6:00 PM – 9:00 PM	NEW!!! CHOCOLATE LAMBETH WORKSHOP WITH NANCY LINSTEAD A new spin on the traditional layered Lambeth method of decorating. In this class we will learn how to create an autumn themed cake with chocolate butter cream layered borders, swags, string work and colorful autumn flowers and chocolate leaves. Students are to bring a chocolate butter cream covered round 8" cake (or dummy cake) – 3" in height sitting on a 10" round cardboard. Tips #2, 3, 5, 14, 16 and 349 in decorating bags with couples. Prior Piping Experience Required.	Intermediate	\$40.00
Saturday 10/9/2010 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 10/9/2010 1:00 PM – 5:00 PM	FALL GUMPASTE ARRANGEMENT WORKSHOP WITH TAMI UTLEY Get in the fall mood and come make a beautiful fall arrangement. We'll do a small pumpkin, bittersweet, maple leaves and nuts out of gum paste. Then arrange them on a cake board so they can be added to any cake top or just used as a display. We'll cover making all the gum paste items, coloring and wiring. All supplies included, just bring a box to take home your 6" board with the arrangement.	All Levels	\$55.00
Wednesday 10/13/2010 6:00 PM - 9:00 PM	INTERMEDIATE CAKE DECORATING WITH SARAH ANDERSON (6 WEEK SESSION) (You must have taken Beginning Cake Decorating at Do It With Icing to sign up for this class.). Sarah will review roses to start and progress to ten other types of flowers. Figure piping techniques will be done as well as cakes with cut out shapes and 3-D designs, such as hamburger or tea pot, dinosaur, Baby Under the Blanket (as seen in American Cake Decorating magazine), and 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: 10/13, 10/20, 10/27, 11/3, 11/10, 11/17).	Intermediate	\$60.00
Thursday 10/14/2009 6:00 PM – 9:00 PM	HALLOWEEN TREATS WORKSHOP WITH LINDA BILLS Come and see what we showcased on the Top 5 Show on Food TV! Linda will show you some traditional and fun new treats for Halloween. These will include: spook sticks, ghost and spider cookies, creepy hands, and scary centerpieces to name a few. Learn lots of new ideas for a fabulous spooky Halloween party!	All Levels	\$40.00
Friday 10/15/2010 6:00 PM – 9:00 PM and Friday 10/22/2010 6:00 PM – 9:00 PM	NEW!!! MODELING CHOCOLATE 102 WORKSHOP WITH NANCY LINSTEAD Learn more techniques for decorating with the Modeling Chocolate you made in Modeling Chocolate 1 class. The first night we will create an eyelet type covering for a pastel colored cake and top with sculpted flowers. The second night we will learn figure sculpting and how to create an extended border. Please ask for a class supply list upon registration (it can be emailed to you). MC 1 class experience, or ability to make Modeling Chocolate required. (Price covers both nights.)	All Levels	\$60.00

<p>Saturday 10/16/2010 10:30 AM – 2:30 PM</p>	<p>NEW!!!! ARTISTIC GELATIN 2 WORKSHOP WITH MIMI RUBIO **You must have taken Gelatin 1 class with Mimi to sign up for Artistic Gelatin 2. Enhance the skills you've learned in the Artistic Gelatin Class 1. Now... learn how to incorporate designs, images and paint into gelatin. Students shall bring the following: -Tools that were provided to you in Class 1. At the time of registration we will give you a list of additional tools that you will need to acquire prior to the class. -Prepare at home, 1 liter of clear gelatin and pour it into a six inch crystal bowl, creating a one inch window (bowls available at the .99 Cents Store). Bring the rest in another plastic container. Being a hands-on class, we will create an encapsulated picture and frame it with molded flowers, as well as floral 3-D design.</p>	<p>Intermediate \$65.00</p>
<p>Saturday 10/16/2010 3:00 PM – 5:00 PM</p>	<p>NEW!!! MARSHMALLOW POPS DEMO WITH ALEJANDRA MORIN Be one of the first to learn how to make innovative and absolutely adorable marshmallow pops. New to the USA, these marshmallow pops are sure to be a hit at any special event favor, as gifts or simply as treats. They are easy to make, inexpensive and fun. Alejandra will show you how to make spooky Halloween pumpkins and a beautiful princess. Bring a notepad. Alejandra is the owner of The Marshmallow Studio.</p>	<p>All Levels \$25.00</p>
<p>Saturday 10/23/2010 10:30 AM – 1:30 PM</p>	<p>NEW!!! MONSTER CUPCAKES WORKSHOP WITH NANCY LINSTAD Create a box of six (6) spooky monster cupcakes for your Halloween celebration. We will make ghosts, vampires, jack-o-lanterns and some unusual eerie monsters using regular size cupcakes and fondant for decorations. All supplies provided.</p>	<p>All Levels \$50.00</p>
<p>Saturday 10/23/2010 2:30 PM – 5:30 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; either by hand or with your KitchenAid stand mixer.</p>	<p>All Levels \$45.00</p>
<p>Thursday 10/28/2010 6:00 PM- 9:00 PM</p>	<p>NEW!!! TOPSY TURVY CAKE DEMO WITH LINDA BILLS Linda will demonstrate what she believes is the BEST method to make this wacky style of cake. There are many methods in books, on the internet, etc and many of them don't work out so well in real "cake". This will be a demonstration using a real cake, not Styrofoam and handouts will be provided so you can recreate these fun cakes at home. Construction techniques will be fully demonstrated as well as covering the cake with fondant. Bring all your questions and we'll be happy to answer them!</p>	<p>All Levels \$30.00</p>
<p>Friday 10/29/2010 6:00 PM - 9:00 PM</p>	<p>HALLOWEEN 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.</p>	<p>All Levels \$35.00</p>

Saturday 10/30/2010 10:30 AM – 1:30 PM	NEW!!!! SCULPTED PUMPKIN CAKE WORKSHOP WITH MONIKA STOUT Just in time for Halloween and Thanksgiving, students will create a 3D jack-o-lantern out of cake! You will learn how to sculpt cake into the shape of a pumpkin and how to cover this interesting cake with fondant! You will hand paint the pumpkin to give it depth and dimension. Students will then complete each cake by using fondant and gum paste to create a face, leaves, stem, and other Halloween decorations that will make this cake a definite sensation for your Halloween party! Each student must bring a 3 layer 8" or 9" round cake, filled with buttercream, and stacked on a 14" foil covered board. (It is best to use a very dense cake recipe for sculpting such as a pound cake).	All Levels	\$60.00
Saturday 10/30/2010 3:00 PM – 4:30 PM	KID'S CLASS - "DAY OF THE DEAD" CELEBRATION WITH HEATHER HAZEN Learn the traditions of "Day of the Dead." We will decorate sugar skulls with frosting and colored sugars. We will also enjoy "Tickle Your Bones" cocoa! Price is for one project done by one child, and one adult supervisor assisting. One supervisor and two children is \$55.	All Levels	\$30.00
Monday 11/1/2010 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!
Tuesday 11/2/2010 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: 11/2, 11/9, 11/16, 11/23, 11/30, 12/7.)	Advanced	\$60.00
Friday 11/5/2010 6:00 PM – 9:00 PM	NEW!!!! EDIBLE JEWELRY WORKSHOP FOR USE ON FOOD WITH LINDA BILLS Linda will demonstrate how to cook Isomalt then use it to make molded jewels and beads on a string. Then you will make your own jewels and luster dust them as well as making some beads on a string. All supplies will be provided for the class and molds will be available to use for class. All special molds and Isomalt that are used in class to make these will be available for purchase after the class	All Levels	\$45.00
Saturday 11/6/2010 10:30 AM – 1:30 PM	NEW!!! CHRISTMAS COOKIES WORKSHOP WITH LINDA BUTLER In this class, students will learn the basics of baking and decorating cookies for the Christmas holidays 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.	All Levels	\$50.00
Saturday 11/6/2010 2:30 PM – 5:30 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	\$45.00

Thursday 11/11/2010 6:00 PM – 9:00 PM	MARZIPAN FRUIT AND VEGGIE WORKSHOP WITH LINDA BILLS Make these cute fruit and vegetables to show off for the fall season. Learn how to make beautiful traditional marzipan fruits and vegetables for your Thanksgiving gathering. You will make grapes, bananas, pears, carrots, apples, pumpkins, strawberries, potatoes, cherries, corn-on-the-cob, oranges and lemons. All supplies will be provided for the class, just bring a 8 inch container or box to take home your creations.	All Levels	\$40.00
Friday 11/12/2010 6:00 PM - 9:00 PM	HAND-DIPPED CHOCOLATES WORKSHOP WITH LINDA BILLS Create beautiful chocolates for your holiday parties, or for gift giving. No experience or special equipment is required as we will be using high quality coating chocolate. 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	\$45.00
Saturday 11/13/2010 10:30 AM – 12:00 PM	CHOCOLATE WRAPS WORKSHOP WITH TAMI UTLEY See how pretty and easy it is to wrap your cake with chocolate. Tami will show you how to wrap your mini cake in chocolate using a basic chocolate wrap, with a transfer sheet, with stencils and marbling. What could be more delicious and romantic than a cake wrapped in pretty chocolate? No side, bottom or top borders are necessary. Then you will do a simple wrap of your own cake to take home. Bring one 6x4 inch round cake (real or dummy) already iced in buttercream or fondant, on a 8 or 10 inch foil-covered board, and a box to take it home in. Chocolate and acetate will be supplied, if the student desires to wrap with a transfer sheet, those are available for purchase separately.	All Levels	\$50.00
Saturday 11/13/2010 1:00 PM – 5:00 PM	NEW!!! GUMPASTE GARDENIA WORKSHOP WITH TAMI UTLEY Come and learn the beautiful gardenia flower in gumpaste. We will make this flower on a wire along with a bud and its leaf in this hands on class. Assembly and coloring will also be taught. All supplies included, bring a box to take your project home in.	All Levels	\$55.00
Friday 11/19/2010 4:00 PM – 5:30 PM	KID'S CLASS – DECORATED COOKIE HOUSES WORKSHOP WITH HEATHER HAZEN Learn to build and decorate cookie houses. They make great Thanksgiving place settings! Frosting and candies will be used to decorate you special cookie house. Price is for one project done by one child, and one adult supervisor assisting. One supervisor and two children is \$55.	All Levels	\$30.00
Friday 11/19/2010 6:00 PM – 8:30 PM	PULLED SUGAR DEMONSTRATION (USING ISOMALT) WITH LINDA BILLS Linda will do a demonstration in sugar work using the Isomalt product. She will give out a recipe for making sugar from scratch and explain why Isomalt is easier to use. You will be given instruction for making "bubble sugar", a pulled sugar rose, leaves and other objects as time permits. Linda will not be using any "high tech" equipment and will discuss alternative equipment. Handouts will be provided.	All Levels	\$30.00
Saturday 11/20/2010 10:30 AM – 1:30 PM	NEW!!! CHRISTMAS COOKIES WORKSHOP WITH LINDA BUTLER In this class, students will learn the basics of baking and decorating cookies for the Christmas holidays to delight family and friends. For this hands on class all supplies will be provided by the Instructor and each student takes home 5-6 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.	All Levels	\$50.00

Saturday 11/20/2010 2:30 PM – 5:30 PM	NEW!!! FALL CUPCAKES WORKSHOP WITH MONIKA STOUT Fall 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 fall including pumpkins, autumn leaves, acorns, turkeys, apples, corn and fall wreaths. You will learn techniques such as modeling, sculpting, making cut-out decorations and edible painting. Each student will leave with 10-12 fall cupcakes. Bring autumn to your dessert table with these cute and tasty treats! Each student must bring 12 flat topped cupcakes (cut off tops of cupcakes if necessary to make them flat). Ice the cupcakes flat with plain white buttercream icing.	All Levels	\$50.00
Thursday 11/25/2010	CLOSED FOR THANKSGIVING! We will reopen on Friday 11/26 at 10am, and be open until 7pm.		
Monday 11/29/2010 6:00 PM – 8:00 PM	CRICUT CAKE™ MACHINE BY PROVO CRAFT DEMO BY LINDA BILLS Linda will demonstrate how the new "Cricut Cake" machine works and demonstrate some of the possibilities of using this fabulous new cake decorating tool. We will be selling this machine at a reduced price. Come and see this new tool and see if it will be useful to you, but please remember you must sign up in advance so everyone has a seat.	All Levels	\$5.00 (Non-Refundable)
Friday 12/3/2010 6:00 PM – 9:00 PM	TRUFFLE DELIGHT WORKSHOP WITH LINDA BILLS Bring these fabulous truffles to your Easter brunch or dinner! Linda will teach you how to make a variety of truffles including caramel, cinnamon, espresso, raspberry, and chocolate filled. Learn how to easily create these delightful treats for any parties and get togethers. Use of transfer sheets, different types of coating, luster dust, and gold leaf will be covered. Each person will take home samples and recipes.	All Levels	\$45.00
Saturday 12/4/2010 10:30 AM – 1:30 PM	NEW!!! HOLIDAY CUPCAKES WORKSHOP WITH MONIKA STOUT This Holiday cupcake class is a great way to bring the holidays to your dessert table. You will learn how to cover your prepared cupcakes with rolled fondant. You will then create miniature modeled fondant items to top your cupcakes including Santa, Rudolf, candy canes, Christmas trees, wreaths, snowmen and holly. You will learn techniques such as modeling, sculpting, making cut-out decorations and edible painting. Each student will leave with 10-12 holiday cupcakes. Just in time for the holidays, these cupcakes are sure to please guests of all ages! Each student must bring 12 flat topped cupcakes (cut off tops of cupcakes if necessary to make them flat). Ice the cupcakes flat with plain white buttercream icing.	All Levels	\$50.00
Saturday 12/4/2010 2:30 PM – 5:30 PM	CHRISTMAS TREE ORNAMENT CUPCAKES WORKSHOP WITH NANCY LINSTEAD We will be making a box of six (6) cupcakes decorated to look like round Christmas tree ornaments. Cupcakes are covered in fondant and decorated with royal icing, luster dust and ornament hangers set in a box with tissue paper to resemble ornaments realistic enough your friends and family members will want to hang them on the tree! Samples on display in the store. All supplies provided. All levels.	All Levels	\$50.00
SUNDAY 12/5/2010	WE WILL BE <u>OPEN</u> 12PM – 5PM		
Sunday 12/5/2010 12:00 PM – 2:30 PM	BASIC CHRISTMAS CANDY WORKSHOP WITH LINDA BILLS Linda will show you how to make beautiful and EASY chocolate candies for your family and friends for any occasion! This class will focus on Christmas and holiday themes. 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 all the chocolate we make in class.	All Levels	\$30.00

<p>Sunday 12/5/2010 2:30 PM – 5:30 PM</p>	<p>CHRISTMAS 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 Christmas party!</p>	<p>All Levels \$35.00</p>
<p>Friday 12/10/2010 6:00 PM – 9:00 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; either by hand or with your KitchenAid stand mixer.</p>	<p>All Levels \$45.00</p>
<p>Saturday 12/11/2010 10:30 AM – 12:30 PM</p>	<p>CHOCOLATE ORNAMENTS WORKSHOP WITH TAMI UTLEY Learn to make these beautiful chocolate Christmas ornaments in this hands on class. We'll make a hollow Christmas ball with a surprise in side. And then another decorated ornament. Great to make for gifts and display at home for an extra treat. All supplies will be provided, bring a box to carry home your finished ornaments.</p>	<p>All Levels \$45.00</p>
<p>SUNDAY 12/12/2010</p>	<p>WE WILL BE <u>OPEN</u> 12PM – 5PM</p>	
<p>Sunday 12/12/2010 12:00 PM - 3:00 PM</p>	<p>HAND-DIPPED CHOCOLATES WORKSHOP WITH LINDA BILLS Create beautiful chocolates for your holiday parties, 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!</p>	<p>All Levels \$45.00</p>
<p>Saturday 12/18/2010 3:00 PM – 4:30 PM</p>	<p>KID'S CLASS – GINGERBREAD HOUSE WORKSHOP WITH HEATHER HAZEN Kids will use a frosting bag, and handfuls of candy to decorate a freshly baked gingerbread house. These make great gifts to give or use for your own Holiday Table. Candy canes, sugar plum fairies and sweet dreams are in store. 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>SUNDAY 12/19/2010</p>	<p>WE WILL BE <u>OPEN</u> 12PM – 5PM</p>	
<p>Friday 12/24/2010</p>	<p>CLOSED FOR CHRISTMAS EVE!</p>	
<p>Saturday 12/25/2010</p>	<p>CLOSED FOR CHRISTMAS DAY! We will re-open at 10am on Monday December 27th.</p>	
<p>Friday 12/31/2009</p>	<p>CLOSED FOR NEW YEAR'S EVE!</p>	
<p>Saturday 1/1/2011 – Tuesday 1/4/2011</p>	<p>CLOSED FOR NEW YEAR'S DAY! CLOSED FOR FEW DAYS AFTER NEW YEAR'S DAY! WE WILL RE-OPEN AT 10AM ON WED. JANUARY 5th at 10am.</p>	

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.



**DO IT WITH ICING
7240 Clairemont Mesa Blvd.
San Diego, CA 92111
858-268-1234**



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

******Please see special holiday closure dates above.
We don't want to miss you!**