

2021 Summer Course Schedule

148 Broadway,
Hanover MA, 02339
Since 1977

Lorraine's. Inc.
School of Cake Decorating

781-826-2877
www.LorrainesCakeSupply.com

CLASSES ARE FINALLY BACK, WITH NEW AM & PM OPTIONS!!
Here are just a few... more classes to come!

All classes are non-refundable and filled on a first-come basis. Student discounts given to all registered students, for class supplies only.

Face masks are recommended but required for unvaccinated students. If you do not feel comfortable wearing a mask and being around other people in our classroom for 2 hours, we ask that you hold off on joining us, until you do feel comfortable.

Cake Decorating I **\$65.00**

**Includes Basic Supply Kit, some additional supplies needed.*



Learn to make Buttercream Icing and tips for Cake Baking. Learn how to Level, Torte, Fill and Frost a Cake, and to fill pastry bags. Create Stars, Zigzags, Rosettes, and the e-Border, as well as Writing, Pattern Transfer, Dots & Elongated Shapes. Decorate Cookies & A final Basic Cake.

Limit 12. (No experience needed)

Two 2-hour classes:

*Tues. July 13 & 20, 10am-12noon (OR)

*Tues. July 13 & 20, 5-7pm

Cake Decorating II **\$65.00**

**Includes Basic Supply Kit, some additional supplies needed.*



Build on Skills from Cake Decorating I. Learn the Shell Border, Drop Flowers, Sunflowers, Sweet Peas, Zinnias, Ribbon Roses, Stems and Leaves. Also Learn to Fill, Frost and Decorate Cupcakes. Complete your final cake with beautiful icing flowers. Limit 12.

(Prerequisite: Cake Dec I)

Two 2-hour classes:

*Wed. Aug 4 & 11, 10am-12noon (OR)

*Wed. Aug 4 & 11, 5-7pm

Summertime Cookie Workshop **\$50.00**

**All supplies Included.*



Learn outlining & flooding, Royal Icing consistencies and basic piping techniques to decorate six Summer-themed cookies in this fun beginner workshop for adults. All Supplies provided. Limit 12. (No experience necessary)

One 2-hour class:

*Thurs. July 8, 5-7pm (OR)

*Sat. July 24, 10am-12noon

Russian Tip Workshop **\$55.00**

**Includes Icing, some additional supplies needed.*



Back by popular demand! Learn helpful tricks for using the popular Russian Flower Tips. Learn the correct icing consistency and how to make variegated colors to create beautiful but effortless flowers. Limit 12. (No experience necessary)

One 2-hour class:

*Thurs. July 22, 5-7pm

*Sorry, Children's Classes
still on hold.
More Classes Coming Soon!*

Please register at www.LorrainesCakeSupply.com, over the phone, or in person.