

May 4 (Sat) 9:00 am – 12 noon

Cake Decorating Fun: #3 Fondant Fun ! 'Mini-Minion'

How would you like to make this little guy?

Come join Evelyn Carter, from Evy's Creative Cakes, and learn how to make a mini-minion. This is one of her most popular requests.

COST: \$45

DATE: May 4 (Sat) 2 - 3 hours (depending on class size)
For \$10 more, Evelyn will bake your cakes for you.
This class is for 14 Years and up.
Class size is limited so register early.

REQUIREMENTS:

Bring 2, 6 inch round cake layers that have been baked, taken out of the pans, cooled completely, then covered. (Instructions on that are at the bottom, under 'HINTS'.)
Bring a small metal off-set spatula

PROVIDED:

The round cake top (all vanilla), icing & fondant, and cut-outs & tools

YOU WILL LEARN: how to stack and frost cake, how to make & apply fondant & how to mold fondant figures. It's like playing with 'play-doh', but you can eat it.

HINTS: To successfully remove cake from pans, when cakes are finished baking, remove from oven and place on cooling racks. Cool on racks for about 8 minutes. **Do not allow cakes to cool in pans for more than 10 minutes or they may tear taking them out.** Gently shake pans to loosen edges and invert cake into your hand. Then gently turn cake back over onto rack, flat side down and continue to let cool. When completely cool, cover with plastic wrap. You can return wrapped cake to cleaned pan to cover.

If you bring your own tools, please have them marked. A cooled cake (in fridge) makes them easier to handle, but that is **after it is out** of the pan.

