

Wilton® Cake Decorating III

7.5 Hours

In Course 3, you will develop new skills working with fondant and gum paste, and apply them to create shapes, borders and flowers. You will also learn how to cover a cake with fondant, and design and create a complete project using all the techniques you were taught.

Your skilled certified Wilton method instructor will help you each step of the way as you learn to:

- Prepare and color gum paste and fondant
- Create more than 10 different types of bows and flowers, including the calla lilly, rose and carnation
- Discover how easy it is to paint on fondant
- Design and complete a cake with the shapes and flowers from the course
- And much more!

[Click here](#) to view the list of supplies needed for class.

Classes will be held on Mondays & Wednesdays from 5:30 p.m. to 8:00 p.m. in the Jeff Tech Restaurant

Course Number: 217

Course Length: 7.5 hours

Course Cost: \$60.00

Class Dates: TBA

CLICK HERE REGISTER AND PAY ONLINE

Classes are filled on a first come first serve basis.

Please contact the Adult Education Office by phone at 814-201-9837 or email to mnbundy@jefftech.edu for additional information.

As always, Thank you for choosing Jeff Tech!