

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!

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

Course Number: 217

Course Length: 7.5 hours

Course Only: \$40.00

Course & Kit: \$70.00

Class Dates: Fall 2019

You can register and pay for the class using a credit card online with the Online Registration and Payment system or, for those individuals that do not wish to pay online should open, print and complete the Evening School Application and submit the application and payment to Jeff Tech via US mail or in person at the school office. Classes are filled on a first come first serve basis.

[CLICK HERE REGISTER AND PAY ONLINE](#)

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

As always, Thank you for choosing Jeff Tech!