

Advanced Cake Decorating (FULL YEAR CLASS)

Instructor: Kristi Brummal

Grades: 7th – 12th

Fees: \$35/month tuition, **PLUS** \$45 **PER** semester supply fee

All supplies will be available during class for students.

Practice at home is always helpful.

Maximum Enrollment: 12

Course Description: Join us on a journey of fun, artistic, and delicious creations as we explore the advanced skills necessary in cake decorating.

We will cover flavor development, frosting types, fondant, toppers, drips and drizzles, striping, smoothing, stacking, and much more. Students should already have basic knowledge of cake decorating and will need some practice at home.

Class Payment Options: Venmo, check made payable to Kristi Brummal, or exact cash.

Questions or Concerns? Contact: Kristi Brummal: k.r.brummal@gmail.com or by phone at 405-708-1947

About the Instructor: Kristi Brummal is the owner and baker at Homestead Baking, LLC., a small home-based bakery in Newalla, OK. She has been cooking and baking with her family since she was a small child. She spends a lot of time finding, revising, or writing recipes for healthy cooking and baking. She enjoys working with kids, teaching, cooking, gardening, and playing with her kids.



Kristi Brummal

@kbrummal



venmo

