

Wilton®

The Wilton School

of Cake Decorating and Confectionery Art

7511 Lemont Road, Darien, IL 60561

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school.wilton.com

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Higher Education
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The Wilton School

of Cake Decorating and Confectionery Art



2018 | COURSE CATALOG

Wilton®

CONTENTS

There are great classes for everyone at The Wilton School! This catalog is organized to help you find the types of courses that are right for you.

DECORATING 101 CLASSES 2

Build a foundation of decorating skills through introductory courses about popular decorating techniques.

DECORATING 201 CLASSES 3

Improve your decorating skills with these advanced, in-depth classes that are ideal for experienced students who have completed Decorating 101 classes or an equivalent. Some classes may require prerequisites.

MASTER SERIES CLASSES 4

Based on The Wilton Method of Cake Decorating, these specialized courses provide a comprehensive education in the fundamentals of baking and decorating. Develop skills to decorate with versatility at a professional level. The Master Series consists of five unique courses covering piping, fondant, gum paste, sugar and baking.

BAKING CLASSES 6

Learn the tried-and-true methods of baking everything from cakes and pastries to breads.

GUEST INSTRUCTOR CLASSES 8

Be inspired and learn unique cake decorating techniques through exclusive classes taught by renowned, world-class instructors. *Due to high demand, registration closes early.*

FAMILY & FRIENDS CLASSES 10

Create a memorable experience learning baking and decorating skills with friends and family.

KIDS' CLASSES 11

Introduce boys and girls ages 10 and up to a lifelong love of baking and decorating through kids' classes and camps at The Wilton School.

Wilton provides all tools and materials used in classes at The Wilton School, except where noted. The images in this catalog may not be exact representations of the actual projects made in class.



OVER 85 YEARS OF MAKING CAKE DECORATING EASY

For more than 85 years, Wilton has made it easy for everyone to create amazing cakes and sweet treats. The Wilton School of Cake Decorating and Confectionery Art is where it all started. It's the place where Wilton Method techniques were developed and taught to generations of decorators.

Our story began in 1929 with one man, Dewey McKinley Wilton. In the mid-'20s, Dewey traveled across the Midwest working as a pulled sugar artist in various elegant hotels. Finding that many of the hotels' pastry chefs were interested in learning more about pulled sugar artistry, Dewey discovered he had an aptitude for teaching. He established The Wilton School of Cake Decorating and shared his knowledge for \$25 a lesson.

As he continued to teach, many of the German and French master pastry chefs showed Dewey their time-honored traditions of cake decorating using buttercream icing. Over the next several years, Dewey developed The Wilton Method of Cake Decorating, which combined the best of European fine artistry with the traditional American desire for excellence and simplicity.

Over the years, The Wilton School has had several addresses in the Chicagoland area, but our focus on helping students achieve decorating excellence remains unchanged. For the past four years, students have enjoyed classes in our newly remodeled facility in Darien, Illinois. Our expanded classrooms enable The Wilton School to offer the wide selection of baking and decorating classes you see in this catalog.

Since 1929, The Wilton School has graduated thousands of master decorators and taught thousands of others The Wilton Method of Cake Decorating around the globe. Dewey McKinley Wilton's mission is still at the heart of what we do every day.

MESSAGE FROM THE DIRECTOR OF THE WILTON SCHOOL

Dear Students,

The 2018 Wilton School year is here! We've added lots of new classes, including several focused on working with buttercream, how to make the perfect pie crust and much more. Our Master Series is back to help you keep expanding your baking and decorating skills. There's also lots of classes for kids, and our Night Out series is perfect for groups of friends to get together and learn something new in a relaxed social setting.

The Wilton School has a history and tradition that started in 1929 and continues to grow today. We pride ourselves on teaching the most up-to-date baking and decorating skills to keep our students coming back year after year to learn exciting new ways to bake and decorate.

As the director of the Wilton School, I want to welcome you all. I encourage you to take advantage of all the great classes we have to offer and most of all, have fun!

Warmest Regards,
Sandy Folsom, Director
The Wilton School of Cake Decorating and Confectionery Art



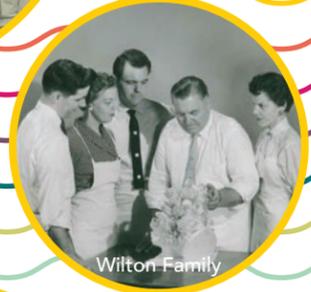
Dewey McKinley Wilton



Pulled Sugar Class



1946 Master Class



Wilton Family



Director Sandy Folsom

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DECORATING 101

Love to bake and decorate or want to start? Our 101 series will help you learn the basics of decorating with buttercream, royal icing and fondant to make your favorite desserts something special.

BUTTERCREAM 101

Learn the basics of working with buttercream icing. In this class, we'll show you how to tort, fill and ice a cake smooth; how to prepare a decorating bag with couplers and piping tips; how to do simple piping techniques like shells, beads and e-motion; plus how to pipe flowers, leaves, stems and vines as well as writing messages. Cake, recipes and project supplies will be provided.

Tuition: \$79 Registration: \$20

Dates: January 20, March 10, May 19, September 23

Time: 9 am – 3 pm

COOKIES 101

Learn how to decorate sugar cookies and get stunning results by using techniques such as flooding and marbling. We'll also show you how to pipe icing to create three-dimensional details. Cookie and cookie icing recipes will be provided.

Tuition: \$79 Registration: \$20

Dates: January 27, April 7, October 20, December 8

Time: 9 am – 3 pm

CUPCAKES 101

Learn to create beautifully decorated cupcakes using buttercream and simple piping techniques like stars, petals and ruffles to make colorful designs. Twelve cupcakes and project supplies will be provided.

Tuition: \$79 Registration: \$20

Dates: February 17, June 9, October 7

Time: 9 am – 3 pm

FONDANT 101

Learn fun and easy ways to make your cakes stand out using fondant. We'll teach you how to properly cover a cake as well as how to flavor, color and marblize your fondant. You'll also learn to mold fondant into shapes like bows, simple flowers and leaves. Cake and project supplies will be provided.

Tuition: \$79 Registration: \$20

Dates: May 20, October 6

Time: 9 am – 3 pm

MINI CAKES 101

Mini cakes are perfect individual desserts for parties, showers and weddings. Learn how to decorate them and make them something to remember using buttercream frosting and fondant embellishments. Mini cakes and project supplies will be provided.

Tuition: \$79 Registration: \$20

Dates: March 24, August 18

Time: 9 am – 3 pm



Buttercream 101



Cookies 101



Mini Cakes 101

DECORATING 201

The 201 series offers specialty classes where you'll learn advanced techniques to continue building upon your skills and expand your knowledge of cake decorating.

3-HOUR CLASSES

NEW! LEARNING ROSES

Learn how to use buttercream icing to make the famed Wilton Rose. We'll also show you how to create rosebuds, primroses and wild roses. Project supplies will be provided.

Tuition: \$49 Registration: \$10

Dates: January 26, September 29

Time: 9 am – 12 pm

NEW! BUTTERCREAM BORDERS

Adding borders enhances a beautifully decorated cake even more. In this class, you'll learn how to get the proper buttercream consistency and how to pipe top, side and bottom borders using round, star, petal and specialty tips. Project supplies will be provided.

Tuition: \$49 Registration: \$10

Dates: January 26, September 29

Time: 1 pm – 4 pm

NEW! UNDERSTANDING BUTTERCREAM

In this class, we'll take you through the basics of buttercream. There will be a tutorial and tasting of buttercream where you'll learn how to achieve the correct consistency for different applications and decorating techniques, plus how to make four different types of buttercream including a not-too-sweet boiled icing. Recipes will be provided.

Tuition: \$49 Registration: \$10

Dates: April 15, August 25

Time: 9 am – 12 pm

6-HOUR CLASSES

NEW! BUTTERCREAM 201

In this class, we take decorating with buttercream a little further than in Buttercream 101. Expand your skills and learn different coloring techniques, how to do borders with shells, reverse shells, vertical and layered ruffles, rope and basketweave. You'll also learn to do half and full carnations, plus cursive writing. Cake and project supplies will be provided.

Tuition: \$100 Registration: \$25

Dates: June 16, October 13

Time: 9 am – 4 pm

NEW! CUPCAKES 201

This class starts where Cupcakes 101 left off. You'll be taught show-stopping piping techniques including how to create realistic looking flowers and how to pipe beautiful bunches of blooms on cupcakes. Twelve cupcakes and project supplies will be provided.

Tuition: \$100 Registration: \$25

Dates: May 12, August 26

Time: 9 am – 4 pm

DECORATING WITH MODELING CHOCOLATE

There are so many different ways to decorate with modeling chocolate. In this class, we'll teach you how to make and prepare your own; how to cover a cake with it; plus how to form, shape and color flowers like roses, orchids, gardenias and leaves. You'll also learn how to use cocoa butter painting to add finishing touches to your decorations. Display cake and project supplies will be provided.

Tuition: \$100 Registration: \$25

Dates: February 18, May 6, September 16

Time: 9 am – 4 pm

RUSTIC BUTTERCREAM FLOWERS

This specialty class will teach you how to pipe peonies, tulips, ruffled sweet peas, lilies of the valley and succulents on a prepared cake using buttercream icing, as well as different bag striping techniques. Your decorated cake will be yours to take home.

Tuition: \$100 Registration: \$25

Dates: April 21, July 15, October 21

Time: 9 am – 4 pm

MODELING WITH FONDANT WORKSHOP

Learn how to shape fondant and gum paste into cute characters for themed cakes and desserts with this modeling workshop. Figures include an owl, a baby, a teddy bear and a fox. Tools will be provided.

Tuition: \$100 Registration: \$25

Dates: April 14, July 14

Time: 9 am – 4 pm



Rustic Buttercream Flowers



Modeling Chocolate



Modeling with Fondant

MASTER SERIES

Our Master Series offers five different classes using different mediums to expand and perfect your cake decorating skills whether you are a beginner or a seasoned professional.

MASTER PIPING CLASS

This hands-on master class will take you from basic design and cake decorating techniques to working with buttercream and royal icing for a finished three-tiered display cake. Students will get an overview of the many piping techniques that were originally taught by Wilton's founder, Dewey McKinley Wilton. In this class you will learn the following:

- The three essentials of The Wilton Method of Cake Decorating
- How to prepare, tint and store icing
- Use and care of decorating equipment
- Over 25 border techniques including stars, dots, shells, reverse shells, ropes, zig-zag, ruffles, specialty borders and more
- Over 20 different piped flowers using flower and lily nails including carnation, daisy, poppy, wild rose, primrose and more as well as specialty flowers
- Color, design, balance and proportion
- Projects include a buttercream cake and three-tier display cake
- You'll receive a certificate of completion once you've finished the class and any assigned projects

Tuition: \$1150 Registration: \$150

Dates: January 29-February 9, April 9-20, June 4-15, July 9 – 20,

August 20-31, September 10-21, November 5-16

Spanish Version: June 18-29

Time: 7 am – 3 pm

MASTER GUM PASTE

Expand your decorating skills using gum paste while learning to roll, thin and furl petals for a wide variety of wired and unwired flowers. You'll also be working with advanced techniques like imprinting, plus how to add life-like detail with pearl dust, edible accents and steam. In this class you will learn the following:

- The basics of gum paste, including preparation, handling, rolling, tinting and storing
- Use and care of decorating equipment
- Basic techniques including: cutting, shaping and ruffling
- Advanced techniques including imprinting, texturizing and detailing
- How to make wired flowers and leaves including roses, gardenias, hibiscuses, hydrangeas, stephanotis and orchids
- Using color or pearl dust to accent, color and highlight your gum paste
- You'll receive a certificate of completion once you've finished the class and any assigned projects

Tuition: \$325 Registration: \$125

Dates: January 29- February 1, April 9-12, June 4-7, July 9-12, August 20-23,

September 10-13, November 5-8

Spanish Version: June 18-21

Time: 3:30 pm – 7 pm

BUY MORE, SAVE MORE!

Register for all 5 master classes and receive a 30% discount on tuition.

*Students must register for all 5 Master Series classes at the same time to qualify for 30% tuition discount. 2018 series classes must be completed by 12/31/18. If Master Series classes are not completed, refunds will be based on the discounted tuition of the unused classes. Registration fees are non-refundable and non-transferable.

MASTER FONDANT CLASS

With this class, you'll learn how to properly cover a cake with fondant as well as a broad range of decorating techniques including how to shape flowers and fabric, plus how to use color or pearl dust. You'll also discover how to take 3-D elements to another level by adding Gum-Tex Powder to fondant. In this class you will learn the following:

- The basics of fondant including tinting, flavoring and storing
- Use and care of decorating equipment
- How to prepare and design a cake board
- Basic techniques including rolling, cutting, ruffling, texturizing, shaping and molding
- Fabric techniques including pleating, draping, swags, ruching and bows
- How to make flowers, including: ribbon roses, leaves and more
- Using color or pearl dust to accent, color and highlight your fondant
- Watercolor painting
- Project includes covering a real cake with fondant and a bow
- You'll receive a certificate of completion once you've finished the class and any assigned projects

Tuition: \$325 Registration: \$125

Dates: February 5-8, April 16-19, June 11-14, July 16-19, August 27-30,

September 17-20, November 12-15

Spanish Version: June 25-28

Time: 3:30 pm – 7 pm

MASTER BAKING

It all starts with a well-baked cake. You'll learn proper whipping and folding techniques, plus how to make a wide variety of fillings and icings. Once you've mastered those, you'll be able to transform different types of cake such as carrot, chiffon, pound, chocolate and white into cakes suitable for any occasion, including weddings and anniversaries. In this class, you'll learn the following:

- The essential baking techniques for cakes, such as proper mixing, creaming and folding
- Preparing baking pans, bake times and cooling
- How to layer, fill and ice cakes
- Making cakes ideal for decorating, such as carrot, chiffon, pound, chocolate and white
- How to create fillings including: Bavarian cream, lemon curd and chocolate mousse
- Preparation of icings to use on decorated cakes including cream cheese, whipped toppings, French buttercream, chocolate, Swiss meringue and poured ganache
- You'll receive a certificate of completion once you've finished the class and any assigned projects

Tuition: \$450 Registration: \$100

Dates: January 26-28, April 21-23, June 1-3, July 21-23 August 17-19,

September 7-9, November 2-4

Time: 9 am - 4 pm

MASTER SUGAR ART

Learn how decorating with Isomalt can add an extra something special to cakes and desserts. You'll make Isomalt ice molds to create coral-like designs for topping cakes or to use as centerpieces. Plus, you'll learn blowing techniques for shimmering, bubble-like balls and other sugar art skills to help you stay on the cutting edge of pastry design. In this class you will learn the following:

- The sugar basics such as proper cooking, handling and storing of Isomalt
- Use and care of equipment
- How to pull sugar to create ribbons, bows, flowers and leaves
- Using ice and silicone molds with sugar
- Bubble, blown and spun sugar techniques
- Free-form sugar designs for cakes and plated dessert accents
- You'll receive a certificate of completion once you've finished the class and any assigned projects

Tuition: \$550 Registration: \$100

Dates: February 3-4, June 9-10, August 25-26, September 15-16, November 10-11

Time: 8 am – 6 pm



Master Piping



Master Gum Paste



Master Fondant



Master Baking



Master Sugar Art

BAKING

Beginners and experienced bakers alike will learn new baking techniques and tricks for making cakes, breads, pastries and more with our many different baking classes. No experience needed to join in on the fun.

5-HOUR CLASSES

COFFEE CAKES AND SWEET ROLLS

Always wanted to make a homemade coffeecake for Sunday morning? We'll teach you with our Wilton recipe for delicate pastry dough. You'll learn how to fold and roll the dough to a proper thickness, then shape and braid it. Plus, learn how to measure, mix and fold in fresh ingredients, like fruit and cream cheese to make delicious fillings for sweet rolls.

Tuition: \$100 Registration: \$25
Dates: March 24, September 22
Time: 9 am – 3 pm

HOW TO MAKE FRENCH MACARONS

Not to be confused with coconut macaroons, these light and airy cookies are just as pretty to look at as they are delicious. In this class you'll learn how to prepare and color the batter as well as hand-pipe your macarons for uniform sizing. After baking, you'll fill them with a variety of homemade flavored fillings.

Tuition: \$100 Registration: \$25
Dates: January 20, May 6, October 20, November 30
Time: 9 am – 3 pm

GOURMET CUPCAKES

With this class, you'll learn how to make cupcakes as good as the ones at your favorite gourmet bakery. Using high-quality ingredients, we'll teach you how to give your cupcakes unique and delicious flavors, plus how to make a tasty buttercream frosting to top your sophisticated treats.

Tuition: \$100 Registration: \$25
Dates: May 18, October 27
Time: 9 am – 3 pm

BREAD MAKING BASICS

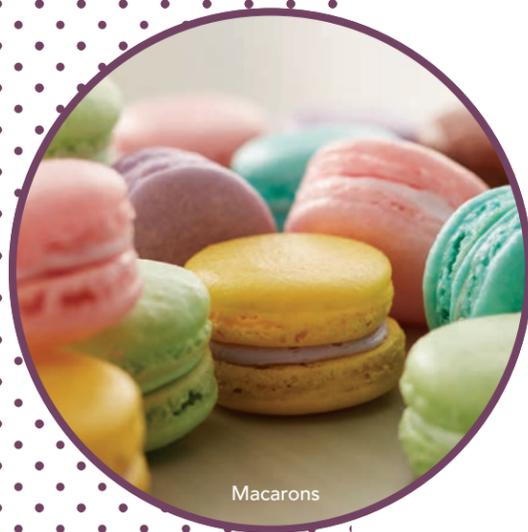
Nail down the basics of three different types of bread. You'll be guided on how to properly measure, mix and proof your dough while making baguettes, soft rolls and focaccia.

Tuition: \$100 Registration: \$25
Dates: February 18, November 17
Time: 9 am – 3 pm

NEW! HOW TO MAKE DOUGHNUTS

Learning doughnut making skills is sure to please everyone in your family. We'll show you how to make yeast and cake doughnuts topped with chocolate and vanilla glazes. You'll also learn to make Bismarcks and how to fill them with cream or jelly fillings you made yourself and we'll show you how to make your doughnuts even sweeter with assorted toppings like sprinkles, nuts and sugars.

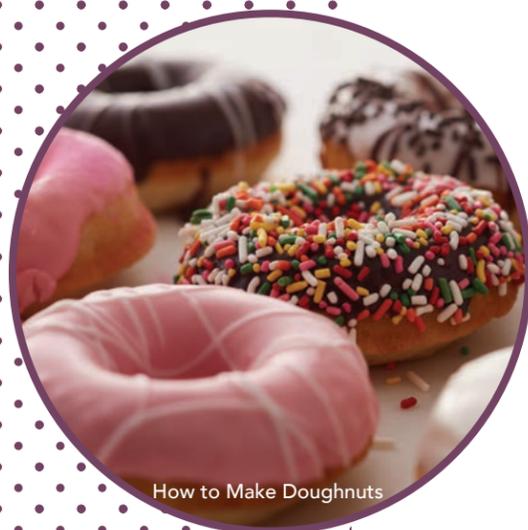
Tuition: \$100 Registration: \$25
Dates: February 17, October 19
Time: 9 am – 3 pm



Macarons



Bread Making Basics



How to Make Doughnuts

6-HOUR CLASSES

NEW! MAKING CUSTARDS

In this class, you'll learn how to prepare two of the most popular custard dishes, Crème Brulee and Crème Caramel, as well as how to make delicate pastry dough for tarts. We'll also have a group discussion about the versatility of custards in different types of desserts.

Tuition: \$100 Registration: \$35
Dates: May 5, December 9
Time: 9 am – 4 pm

NEW! HOW TO MAKE A GREAT PIE

Never fear making a pie crust again. In this class, we'll teach you the right way to mix, roll and shape your crust so it's nearly perfect every time. Plus, you'll learn how to make sweet and savory fillings for your pies, like apple, banana cream and Quiche Lorraine.

Tuition: \$100 Registration: \$35
Dates: March 25, November 18
Time: 9 am – 4 pm

NEW! EUROPEAN COOKIES

Just in time for the holidays, learn how to make an assortment of popular traditional European cookies. You'll work in teams as you learn to make lemon ricotta cheese and classic spritz cookies, biscotti, Greek kourabeides and Polish kolachky. Plus, you'll get to bake and bring home a variety of cookies for your own holiday celebrations.

Tuition: \$100 Registration: \$35
Dates: December 15
Time: 9 am – 4 pm

NEW! ITALIAN PASTRIES

In this class, you'll learn to make some of your favorite Italian desserts, like cannoli, tiramisu and zeppole. We'll teach you how to measure, mix, roll and fry cannoli and zeppole dough, plus how to prepare the fillings for both. You'll also learn how to make and layer fillings to achieve a sweet, decadent tiramisu.

Tuition: \$100 Registration: \$35
Dates: March 17, December 16
Time: 9 am – 4 pm

FRENCH PASTRIES

After you take this class, you won't have to go to your local bakery to enjoy your favorite French pastries, you'll be able to make them yourself! Learn how to make the classics, like eclairs, lemon tarts and Napoleons, how to cook and bake choux paste, plus how to make your own pastry cream and lemon curd fillings.

Tuition: \$100 Registration: \$35
Dates: February 10, July 14
Time: 9 am – 4 pm

2-DAY CLASS

NEW! CROISSANTS AND PUFF PASTRY

Learn the basics of making light, delicate pastry dough by properly layering or 'laminating' butter between the layers. You'll make crescent-shaped croissants, turnovers, Napoleons and other puff pastries as well as create sweet and savory fillings for each. You'll take home the recipes so you can re-create them on your own.

Tuition: \$200 Registration: \$75
Dates: March 3-4, October 6-7
Time: 9 am – 4 pm



Italian Pastries



French Pastries



Croissants & Puff Pastry

GUEST INSTRUCTORS

JOHANNA WYSS

Ever since she was a teen, Johanna Wyss has been creating art. At 13, she started working at a commercial bakery, where she began decorating cakes. She's gone on to obtain degrees from the distinguished culinary programs at Joliet Junior College and The French Pastry school as well as interning abroad in bakeries and winning national decorating competitions. Johanna has also worked as a special effects makeup artist for the past 8 years, which has only heightened her skills as a sculptor and airbrush artist.

AIRBRUSH DECORATING

Take your cake and cookie decorating skills to a whole new level by learning how to airbrush. Johanna will teach you the benefits of using different types of airbrushes and colors as well as using it with different decorating mediums such as buttercream, fondant, wafer paper and chocolate. You'll also learn how to clean and maintain your airbrush machine, and your new airbrush unit is included in the price of the class. Wafer paper and project supplies will be provided.

Tuition: \$175 Registration: \$75
Dates: February 10, July 15, November 17
Time: 9 am - 4 pm

AMBER SPIEGEL aka SWEETAMBS

After graduating from Ithaca College in New York, Amber Spiegel decided she wanted to pursue her dream of becoming a pastry chef, so she enrolled in the Baking and Pastry Program at the Culinary Institute of America in Hyde Park, New York. During her time there, she found that her real passion was decorating cakes and cookies, a combination of her artistic skills and love of baking.

In 2008, Amber entered a Wilton cake decorating contest and won the grand prize, which was a Master Course at the Wilton School of Cake Decorating and Confectionary Art right outside of Chicago. Shortly after, she got a job as a Wilton cake decorator where she worked on decorating cakes and cookies for product packaging and publications including the 2011 and 2012 Wilton Yearbooks. She was eventually promoted to assistant cake designer, and in April of 2011, Amber made the decision to return to New York to follow her dream of turning her part-time cookie business, Sweet Ambs, into her full-time career. She now creates cookie decorating tutorials and travels the world to teach others how to make beautiful cookies. Amber's work has been highlighted in magazines like *Your Wedding Day*, *Cake Central* and *Brides*, as well as numerous blogs and websites including *Junebug Weddings*, *Merci New York* and *The Huffington Post*.

COLORFUL COOKIES

Ever wondered how to turn your iced cookies into works of art? Join us for a two-day class with Amber Spiegel, creator of Sweet Ambs Cookie Art and whose work has been featured in magazines including *Martha Stewart Weddings*, *In Style* and *Brides*.

In this class taught by Amber, you'll learn how to master advanced piping and cookie decorating techniques such as wet-on-wet, brush embroidery, painting with pearl dust, watercolor painting, piping details and script. Cookie and icing recipes as well as project supplies will be provided.

Tuition: \$350 Registration: \$150
Dates: June 30 - July 1
Time: 8 am - 4 pm



Johanna Wyss



Amber Spiegel

ROSALIND CHAN

Rosalind Chan is a cutting edge cake designer and international instructor known for her remarkable decorating artistry. She is also the founder and CEO of the International Centre of Cake Artistry in Malaysia and a co-owner of Sugartiers, Inc. in Markham, Ontario.

In the year 2000, Rosalind was diagnosed with thyroid cancer, but she didn't let that stop her. Immediately after treatment, she was back teaching. After she was declared cancer free, she went on to intern at the famous Ritz Hotel in Paris and earned a Masters in French Pastries from the Ritz Escoffier as well as advanced and Masters diplomas in the art of cake decorating and baking. She's also the first Asian-Canadian to be certified as a Master Sugar Artist from the International Center of Cake Exploration Society in the United States. She's conducted demonstrations and classes worldwide, appeared on Canadian and Asian TV, such as *Four Weddings Canada* and the 2015 Malaysian baking and decorating challenge show *Bake & Sell – Season 2*. She's also appeared on radio and in newspapers as well as business and lifestyle publications. Rosalind has been rated as one of the Top 10 Best Cake Designers in Canada from wedding industry experts and published her first cake decorating book entitled *Creative Cakes* in 2015.

KOREAN BUTTERCREAM FLOWERS IN A SCULPTURED VASE

Learn the Korean method of piping flowers such as roses, hydrangeas, mums, dahlias, berries and more using buttercream in this class taught by international cake designer Rosalind Chan. You'll also be taught how to sculpture a vase from cake and crispy rice cereal, plus how to create a peony design on the sides of the vase using free hand brush embroidery with buttercream. Your finished piece will showcase your piping skills beautifully and amaze your family and friends.

Tuition: \$450 Registration: \$150
Dates: September 22 & 23
Time: 9am - 5pm

JULIE DEFFENSE

Julie Deffense's love for baking began in the kitchen with her mother and grandmother. Originally born in Boston, Julie's education in Fine Arts brought her to Portugal, where she became an art director and editorial design director for her own magazines. However, living in Portugal sparked her creative talent and reignited her lifelong passion for baking and decorating extraordinary cakes. Julie was able to evolve her career from editorial designer and transition to become a certified expert in elaborate cake artistry. By 2010, she had built a reputation as a renowned luxury cake designer with the establishment of pop-up cake shops, popular decorating workshops and the launch of her very own cake business.

For almost 20 years, Julie and her husband Jacques have resided just outside of Lisbon in beautiful Cascais – which is currently the number one wedding destination in Europe. Julie now divides her time between Portugal and Sarasota, Florida in the United States based on wedding cake season.

ADVANCED GUM PASTE FLOWERS

Learn how to create intricate, gorgeous gum paste flowers in this intensive two-day workshop with luxury cake designer Julie Deffense. She will be teaching students several different flower making techniques, including the Oriental Peony, Parrot Tulip, Rose, Hydrangea and filler buds. You'll also learn over-piping and lace patterns using royal icing to design an elegant wedding cake. Julie will also be discussing flower arrangement and color choices in this class.

Tuition: \$450 Registration: \$150
Dates: April 14 & 15
Time: 9:30 am – 5:30 pm



Rosalind Chan



Julie Deffense

FRIENDS & FAMILY

Get together with a group of friends, family or co-workers for a fun night out of learning how to bake, decorate, make appetizers and all kinds of other fun food activities, including a presentation by a Guinness® Brewery Ambassador with dessert pairings. These two-hour classes are the perfect opportunity to have a great time and learn something new in a relaxed social setting. All classes are BYOB optional for students 21 and over. Please note that select classes are restricted to students 21 and over due to alcohol-related content.

DECORATING CUPCAKES

Learn to decorate cupcakes using buttercream and simple decorating techniques. BYOB optional.

Tuition: \$30 Registration: \$15
Dates: January 19, April 13
Time: 6 pm – 8 pm

NEW! GUINNESS® PAIRING

21 & Over

An ambassador from Guinness® Brewery will discuss pairing different kinds of Guinness® beer with complimentary dessert recipes.

*Guinness® is a registered trademark of Diageo Ireland.

Tuition: \$30 Registration: \$15
Dates: March 2, October 5
Time: 6 pm – 8 pm

NEW! TRUFFLES

Learn to blend cream and quality chocolate together, then flavor, form and shape delicious chocolate truffles. After you've finished making your truffles, you'll share them with other students and take home the recipe. BYOB optional.

Tuition: \$30 Registration: \$15
Dates: February 2, December 7
Time: 6 pm – 8 pm

NEW! GAME DAY APPETIZERS

Put your game hat on and learn to make simple, tasty snacks for football, basketball, hockey or baseball season with our tailgate recipes class. You'll taste and share appetizers with the rest of the class once you've completed your recipe. BYOB optional.

Tuition: \$30 Registration: \$15
Dates: September 14
Time: 6 pm – 8 pm

NEW! CHRISTMAS APPETIZERS

Always wondering what to make for your holiday parties? In this class, learn how to make simple, elegant, mouth-watering appetizers that will wow your guests. You'll share your tasty treats with the rest of the class and receive the recipes to take home. BYOB optional.

Tuition: \$30 Registration: \$15
Dates: December 14
Time: 6 pm – 8 pm

SOFT PRETZELS

You'll learn to mix, knead, shape and bake soft, chewy pretzels that are the perfect snack for any occasion. Attendees will share their pretzels with the rest of the class and take the recipe home to recreate on their own. BYOB optional.

Tuition: \$30 Registration: \$15
Dates: September 28
Time: 6 pm – 8 pm

NEW! IRISH LIQUEUR CUPCAKES

21 & Over

Go for the taste of the Irish and learn to make these delicious boozy cupcakes using Guinness® beer. You'll fill them with a whiskey-infused chocolate ganache and top with an Irish cream-spiked buttercream frosting, both of which you will make yourself. Perfect for a pre-St. Patrick's Day celebration for you and a few friends! BYOB optional.

Tuition: \$30 Registration: \$15
Dates: March 16
Time: 6 pm – 8 pm

NEW! CARAMEL APPLES

In this fun fall class, you'll learn how to make your very own caramel, then use it to dip ripe, juicy apples. Once dipped, you'll decorate your apples with assorted toppings like nuts, chocolate drizzle, candies and more. The caramel recipe is yours to take home. BYOB optional.

Tuition: \$30 Registration: \$15
Dates: October 12
Time: 6 pm – 8 pm



Decorating Cupcakes



Soft Pretzels



Caramel Apples

KIDS' CLASSES

Introduce your children to the fun activity of baking and decorating while learning life-long skills with Wilton's classes made just for kids. Ages 10 years and up.

2-DAY CLASS

KIDS' BAKING CAMP

For children 10 and up

Over this two-day class, kids will learn to make strawberry and chocolate cakes from start to finish, including putting together the ingredients, mixing, baking, filling and frosting. We'll teach them how to make homemade chocolate fudge filling and icing as well as a cookies and cream filling, plus how to make icing in 7 minutes.

Tuition: \$100 Registration: \$50
Dates: January 3-4, June 19-20
Time: 10 am – 3 pm

KIDS' DECORATING CAMP

For children 10 and up

In this two-day camp, kids will get to learn the basics of cake, cupcake and cookie decorating using buttercream and fondant. They'll also be taught how to model with fondant and simple piping techniques. Cakes, cupcakes, cookies and project supplies will be provided.

Tuition: \$100 Registration: \$50
Dates: March 27-28, July 24-25, December 27-28
Time: 10 am – 3 pm

KIDS' ADVANCED DECORATING CAMP

For children 12 and up

This two-day class for kids ages 12 and up will teach them how to bake a vanilla cake from scratch, how to carve, stack and decorate a geode cake, plus how to work with modeling chocolate and water coloring painting. Recipe and project supplies will be provided.

Tuition: \$100 Registration: \$50
Dates: June 27-28
Time: 10 am – 3 pm

KIDS' CHRISTMAS COOKIE CAMP

For children 10 and up

Get kids in the spirit of the holidays with this two-day class where they'll learn how to make sugar and spritz cookie doughs, plus how to bake and decorate them. As a bonus, they'll also learn how to make chocolate bark. Cookie recipes and project supplies will be provided.

Tuition: \$100 Registration: \$50
Dates: December 1-2
Time: 10 am – 3 pm

1-DAY CLASS

KIDS' CUPCAKE CAMP

For children 10 and up

A one-day class where kids will have fun learning to make, bake and decorate cupcakes. We'll teach them how to add fillings and icing to their cupcakes, as well as simple decorating techniques with piping tips and buttercream they make themselves. Cupcake flavors change with the seasons, so kids can come back and try each one! Recipes for cupcakes and icing plus project supplies will be provided.

Tuition: \$50 Registration: \$25
Dates:
Caramel apple & chunky monkey: January 15
Rocky road & cherry bomb: March 29
Peanut butter cup and lemon meringue: June 26
Root beer float & blueberry: July 31
Time: 10 am – 3 pm



Kids' Advanced Decorating Camp



Kids' Christmas Cookie Camp



Kids Cupcake Camp

KIDS CLASSES

1-DAY CLASS

KIDS' CREATIVE CAKES

For children 10 and up

Kids will learn how to decorate cakes in two different ways.

Drip Cake

Kids will have fun learning how to decorate this trendy cake by learning different techniques, plus making and preparing the drip icing.

Piñata Cake

In this class, kids will stuff a cake with candies and learn colorful piping techniques to decorate the outside with unique designs.

In both classes, cake and icing recipes as well as project supplies will be provided.

Tuition: \$50 Registration: \$25

Dates:

Drip Cake: February 19, October 8

Piñata Cake: May 5, September 8

Time: 10 am – 3 pm



Kids' Creative Cakes

KIDS' CUPCAKE FUN

For children 10 and up

In this class, kids will learn buttercream skills to decorate cupcakes in fun, trendy designs. Students will be taught proper icing consistency and simple piping techniques to decorate 9 pre-made cupcakes. Cupcakes and project supplies will be provided.

Tuition: \$50 Registration: \$25

Dates: April 7, October 27

Time: 10 am -3 pm



Kids' Cupcake Fun

KIDS' ADVANCED 1 DAY CLASSES

KIDS' GANACHE CAKE

For children 12 and up

Kids of any age love chocolate, so this class is right up their alley. In this class, we'll teach kids, 12 and up to make and cover a 6-inch chocolate ganache cake, plus how to mix whipping cream and chocolate for the ganache filling. Cake and ganache recipes as well as project supplies will be provided.

Tuition: \$50 Registration: \$35

Dates: January 5

Time: 10 am – 4 pm

KIDS' FRENCH MACARONS

For children 12 and up

In this fun class, we'll teach kids to make their very own French macarons, from preparing the batter, hand-piping for uniform sizing and how to finish them with flavored fillings. Recipes, template and project supplies will be provided.

Tuition: \$50 Registration: \$35

Dates: February 19

Time: 10 am – 4 pm

KIDS' PIES

For children 12 and up

Kids will have fun working with their hands and learning how to make pie crust dough in three different styles including double, lattice and crumb. We'll finish by having them make mini and hand-held apple pies using the crusts they have made. Pastry dough and filling recipes as well as project supplies will be provided.

Tuition: \$50 Registration: \$35

Dates: October 13

Time: 10 am – 4 pm

KIDS' CROQUEMBOUCHE

For children 12 and up

Kids will get to build a tower of flaky, filled cream puffs and accent it with chocolate drizzle. Pâte à Choux and filling recipes as well as project supplies will be provided.

Tuition: \$50 Registration: \$35

Dates: December 22

Time: 10 am – 4 pm



Kids' Croquembouche

KIDS CLASSES

NEW! KIDS' PASSPORT PROGRAM

For children 10 and up

Kids can partake in a tasty adventure touring the sweet and savory flavors of different countries from around the world. Kids can take just one of the classes or take them all! They'll receive a Wilton passport, and each time they complete a class we'll stamp it. Once they've completed all six classes, they'll get a surprise box full of baking and decorating supplies. Recipes and project supplies will be provided for each.

MEXICO: TRES LECHES

In this class, kids will learn how to create this popular Mexican dessert. They'll make a fluffy sponge cake, soak it in a milk mixture and then decorate it with whipped cream and fresh strawberries.

Tuition: \$50 Registration: \$25

Dates: April 28

Time: 10 am – 3 pm



Kids' Passport Program
Italy

ITALY: PIZZA BREAD AND FOCACCIA

Kids will get to learn how to make one of their favorite foods – pizza. We'll put their hands to work as they learn measuring, kneading, proofing and baking techniques for pizza crust and focaccia dough, plus how to add lots of flavorful toppings.

Tuition: \$50 Registration: \$25

Dates: June 21

Time: 10 am – 3 pm

BRAZIL: CHOCOLATE CAKE WITH BRIGADEIRO

In this class, we'll teach kids how to make a delicious, decadent chocolate cake from start to finish, including adding a chocolate glaze and decorating it with Brigadeiro, a Brazilian chocolate confection.

Tuition: \$50 Registration: \$25

Dates: July 26

Time: 10 am – 3 pm



Kids' Passport Program
Brazil

SCOTLAND: SCONES

Kids will be learning to make this Scottish breakfast staple from scratch using dried fruits; plus we'll show them how to make their scones even yummier with preserves and homemade clotted cream.

Tuition: \$50 Registration: \$25

Dates: August 1

Time: 10 am – 3 pm

FRANCE: ECLAIRS

Kids will take an imaginary excursion to France and learn how to make choux dough, pipe the pastry, fill it with vanilla cream and then how to finish their eclairs with a chocolate glaze.

Tuition: \$50 Registration: \$25

Dates: August 2

Time: 10 am – 3 pm



Kids' Passport Program
France

GERMANY: SOFT PRETZELS

Kids will love learning how to make real German soft pretzels. We'll teach them how to knead, roll, shape and bake the dough as well as how to make sweet and savory toppings.

Tuition: \$50 Registration: \$25

Dates: September 29

Time: 10 am – 3 pm

JANUARY

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
	1 New Year's Day	2	3 Kids' Baking Camp 10-3	4	5 Kids' Ganache Cake 10-4	6
7	8	9	10	11	12	13
14	15 MLK Day Kids' Cupcake Camp 10-3	16	17	18	19 Decorate Cupcakes 6-8 Buttercream 101 9-3 Macarons 9-3	20
21	22	23	24	25	26 Master Baking 9-4 Learning Roses 9-12 Buttercream Borders 1-4	27 Cookies 101 9-3
28 Master Baking Con't. 9-4	29 Master Piping 7-3 Master Gum Paste 3:30-7	30	31			

FEBRUARY

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
				1 Master Piping Con't. 7-3 Master Gum Paste Con't. 3:30-7	2 Truffles 6-8	3 Master Sugar Art 8-6
4 Master Sugar Art Con't. 8-6	5 Master Piping Con't. 7-3 Master Fondant 3:30-7	6	7	8	9	10 Air Brushing w/ Johanna Wyss 9-4 French Pastries 9-4
11	12	13	14 Valentines Day	15	16 Doughnuts 9-3 Cupcakes 101 9-3	17
18 Bread Making Basics 9-3 Modeling Chocolate 9-4	19 President's Day Drip Cake 10-3 Kids' Macarons 10-4	20	21	22	23	24
25	26	27	28			

MARCH

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
				1	2 Guinness* Pairing 6-8	3 Croissants & Puff Pastry 9-4
4 Croissants & Puff Pastry 9-4	5	6	7	8	9	10 Buttercream 101 9-3
11	12	13	14	15	16 Irish Liqueur Cupcakes 6-8	17 St. Patrick's Day Italian Pastries 9-4
18	19	20	21	22	23	24 Coffeecake 9-3 Mini Cakes 101 9-3
25 Great Pie 9-4	26	27 Kids' Decorating Camp 10-3	28	29 Kids' Cupcakes Camp 10-3	30 Good Friday	31 Passover

APRIL

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1 Easter	2	3	4	5	6	7 Cookies 101 9-3 Kids' Cupcake Fun 10-3
8	9 Master Piping 7-3 Master Gum Paste 3:30-7	10	11	12	13 Decorate Cupcakes 6-8	14 Modeling Workshop 9-4 Gum Paste Flowers 9:30-5:30
15 Understanding Buttercream 9-12 Gum Paste Flowers Con't. 9:30-5:30	16 Master Piping Con't. 7-3 Master Fondant 3:30-7	17	18	19	20	21 Master Baking 9-4 Rustic Buttercream Flowers 9-4
22 Master Baking Con't. 9-4	23	24	25	26	27	28 Kids' Passport-Mexico 10-3
29	30					

MAY

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
		1	2	3	4	5 Custards 9-4 Piñata Cake 10-3
6 Macarons 9-3 Modeling Chocolate 9-4	7	8	9	10	11	12 Cupcake 201 9-4
13 Mother's Day	14	15	16	17	18 Gourmet Cupcakes 9-3	19 Buttercream 101 9-3
20 Fondant 101 9-3	21	22	23	24	25	26
27	28 Memorial Day	29	30	31		

JULY

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1 Cookies w/ Amber Speigel Con't. 8-4	2	3	4 Independence Day	5	6	7
8	9 Master Piping 7-3 Master Gum Paste 3:30-7	10	11	12	13	14 Modeling Workshop 9-4 French Pastries 9-4
15 Rustic Buttercream Flowers 9-4 Air Brushing w/ Johanna Wyss 9-4	16 Master Piping Con't. 7-3 Master Fondant 3:30-7	17	18	19	20	21 Master Baking 9-4
22 Master Baking Con't. 9-4	23	24 Kids' Decorating Camp 10-3	25	26 Kids' Passport-Brazil 10-3	27	28
29	30	31 Kids' Cupcake Camp 10-3				

JUNE

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
					1 Master Baking 9-4	2
3 Master Baking Con't. 9-4	4 Master Piping 7-3 Master Gum Paste 3:30-7	5	6	7	8	9 Master Sugar Art 8-6 Cupcakes 101 9-3
10 Master Sugar Art Con't. 8-6	11 Master Piping Con't. 7-3 Master Fondant 3:30-7	12	13	14	15	16 Buttercream 201 9-4
17 Father's Day	18 Master Piping Spanish 7-3 Master Gum Paste Spanish 3:30-7	19 Kids' Baking Camp 10-3	20	21 Kids' Passport- Italy 10-3	22	23
24	25 Master Piping Spanish Con't. 7-3 Master Fondant Spanish 3:30-7	26 Kids' Cupcake Camp 10-3	27 Kids' Advanced Dec. 10-3	28	29	30 Cookies w/ Amber Speigel 8-4

AUGUST

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
			1 Kids' Passport-Scotland 10-3	2 Kids' Passport-France 10-3	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17 Master Baking 9-4	18 Mini Cakes 101 9-3
19 Master Baking Con't. 9-4	20 Master Piping 7-3 Master Gum Paste 3:30-7	21	22	23	24	25 Understanding Buttercream 9-12 Master Sugar Art 8-6
26 Cupcakes 201 9-4	27 Master Piping Con't. 7-3 Master Fondant 3:30-7	28	29	30	31	

SEPTEMBER

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
						1
2	3 Labor Day	4	5	6	7 Master Baking 9-4	8 Piñata Cake 10-3
9 Grandparent's Day Master Baking Con't. 9-4	10 Master Piping 7-3 Master Gum Paste 3:30-7	11	12	13	14 Game Day Appetizer 6-8	15 Master Sugar Art 8-6
16 Master Sugar Art Con't. 8-6 Modeling Chocolate 9-4	17 Master Piping Con't. 7-3 Master Fondant 3:30-7	18	19	20	21	22 Coffeecake 9-3 Korean Flowers; R. Chan 9-5
23 Buttercream 101 9-3 Korean Flowers; R. Chan Con't. 9-5	24	25	26	27	28 Soft Pretzels 6-8	29 Learning Roses 9-12 Kids' Passport-Germany 10-3 Buttercream Borders 1-4
30						

NOVEMBER

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
				1	2 Master Baking 9-4	3
4 Master Baking Con't. 9-4	5 Master Piping 7-3 Master Gum Paste 3:30-7	6	7	8	9	10 Master Sugar Art 8-6
11 Veterans Day Master Sugar Art Con't. 8-6	12 Master Piping Con't. 7-3 Master Fondant 3:30-7	13	14	15	16	17 Bread Making Basics 9-3 Air Brushing w/ Johanna Wyss 9-4
18 Pies 9-4	19	20	21	22 Thanksgiving	23	24
25	26	27	28	29	30 Macarons 9-3	

OCTOBER

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
	1	2	3	4	5 Guinness* Pairing 6-8	6 Fondant 101 9-3 Croissants & Puff Pastry 9-4
7 Cupcakes 101 9-3 Croissants & Puff Pastry Con't. 9-4	8 Columbus Day Drip Cake 10-3	9	10	11	12 Caramel Apples 6-8	13 Buttercream 201 9-4 Kids' Pies 10-4
14	15	16	17	18	19 Doughnuts 9-3	20 Sweetest Day Macarons 9-3 Cookies 101 9-3
21 Rustic Buttercream Flowers 9-4	22	23	24	25	26	27 Gourmet Cupcakes 9-3 Kids' Cupcake Fun 10-3
28	29	30	31 Halloween			

DECEMBER

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
						1 Kids' Xmas Cookie Camp 10-3
2 Hanukkah Begins Kids' Xmas Cookie Camp Con't. 10-3	3 Hanukkah	4	5	6	7 Truffles 6-8	8 Cookies 101 9-3
9 Custards 9-4	10	11	12	13	14 Christmas Appetizers 6-8	15 European Cookies 9-4
16 Italian Pastries 9-4	17	18	19	20	21	22 Kids' Croquebouche 10-4
23	24	25 Christmas Day	26	27 Kids' Decorating Camp 10-3	28	29
30	31					