

# LINDA'S KITCHEN

## CAKE DECORATING LEVEL III

Either Judy Pierce or Beth Crane will be teaching the Level III Cake Decorating class.

Level III – Requirements are completion of Level II class.

You will review Course I & II basics and learn detail work such as cornelli lace, stringwork, and ruffles.

You will be introduced to basic fondant techniques and the final will be a tiered cake.

Cost: \$55.00

Get 20% off all cake decorating and other bakeware supplies and pastry during these classes.

Minimum of 4 people to hold the class with a maximum of 8 people.

Call, stop in, or e-mail to reserve your spot in one of our classes.

Linda's Kitchen, 137 East Ave., Ste. 40, Tallmadge, OH 44278 330-630-8117

[Lindaskitchen1@gmail.com](mailto:Lindaskitchen1@gmail.com)

\_\_\_\_ Level III – Thursday, March 3, 10, 17, 24 6:00-8:00 PM

Name \_\_\_\_\_ Daytime Phone# \_\_\_\_\_

Address \_\_\_\_\_  
Street address City & Zip Code

E-mail Address: \_\_\_\_\_

Payment Enclosed: Check# \_\_\_\_\_ Credit Card# \_\_\_\_\_  
VISA, Mastercard, Discover, American Express Expiration Date \_\_\_\_\_

### **MATERIAL NEEDED FOR LEVEL III**

Tips—(1,2,3,18, 352 from previous classes), 127, 86, 68

Fondant

Rose bouquet flower cutters (3 flower, 1 calyx, 1 leaf)

Thin and thick foam squares (1 each)

Lily nail

Ball and veining tool

Paint brush

Fondant rolling pin (small) Student Kit (Optional)

Cake dividing wheel (optional)

Cake sparkles (optional)

Dusting bag (optional—

part of Student Kit)

Flower formers (from previous class)

Styrofoam block or bowl to hold

flower nail

Wilton Course Level III book