

## Decorated Sugar Cookie Class – Valentine Theme

Saturday 8th February 10am -5pm

During this class, Sarah with teach you to decorate an array of beautiful Valentine themed Sugar Cookies.

Your sugar cookies will be pre-baked however you will receive Sarah's Vanilla Sugar Cookie Recipe with instructions and a 'talk through' with lots of hints and tips to ensure you can bake the perfect Sugar Cookie.

We will then move on to:

- \*Working with Sugarpaste, the correct paste to use for optimum results.
- \*How to your colour your paste.
- \*How to use specialist cutters and moulds to create your designs.
- \*How to stencil on to Sugarpaste, and apply metallic dusts to highlight the detail.
- \*How to enhance your designs using edible paints, dusts and pens.
- \*We will talk through, storing your cookies, packaging and shelf life.

You will take home a box of approximately 5 sugar cookies and some minis. (This will depend on your speed of learning; we will make more time allowing)

You will finish the class taking away a multitude of skills that can be transferred to enable you to make many more cookies, some of the skills learned will be transferable to your cake and cupcake projects.

Everything you need to complete the class is provided, including ready baked cookies. You will need to bring your apron, a light lunch and a notebook. A recipe and instruction sheet for the cookies will be provided, so that you may recreate them at home.

Class fee: £95

<sup>\*\*</sup>Please Note: The skills and techniques learned during this class are intended for your sole use, they may be used to create cakes for you to sell within your own business or for personal use. Under no circumstances may the class in whole or part be replicated and taught or demonstrated either physically or online, this includes handouts/written instruction which are deemed copyright of The Crafty Kitchen - Sarah Garland. Please understand this is our business and we would hate to be forced to take legal action to protect it. Thank you.