



Cake Decorating *Made Easy*

Max: 20 Adult participants,
register at www.dewlib.org
or call 446-3578

Saturday,
Sep 27, 2008
2– 3:30pm

Buckland Room

DeWitt Community
Library

Basics demonstrated

by Wilton
Certified teachers



Anne Hickman
& Pamela Gotjen

Bridal showers,
birthdays,
or just because.

Cakes and cupcakes
offer a sweet way to
spread a little love.

Pick up a few cake decorating tips and let your imagination take over.

Amaze yourself with your decorating genius practiced on 3 delicious cupcakes which you take home!

Anne and Pamela will demonstrate the basics offered in Wilton's *Course I* using the very versatile and easy-to-work-with fondant and offering tips on properly frosting a cake or cupcake. They'll display a *Course II* cake and talk about royal icing and the many types of flowers that can be used while decorating.

Play a little. Learn how to decorate a cupcake with fondant using a floral, fish or ladybug motif.

Bring a to-go container for your 3 make-and-take cupcakes!

Today's event is an overview of what you could learn with full Wilton courses offered by Pamela and Anne.

Pamela: 420-7029; pgotjen@twcny.rr.com

Anne: 458-5995; rnickman1@earthlink.net



Registered yet?

You can today at the Front Desk!