

# LET'S Cake

## Private 1:1 Cake Class

In this four hour private session you will learn:

- Cake essentials of baking
- Cake foundations: leveling, filling, and stacking a tall cake
- How to make a delicious quick & easy meringue based buttercream
- How to apply a crumb coat
- How to achieve sharp edges and a flawless buttercream finish using acrylic cake discs
- Design concepts: choose from watercolor techniques, edible images, fondant accents, or fresh floral preparation
- Cake prep 101: how to stay organized to avoid becoming overwhelmed
- Tips and tricks to recreate these designs for your small business
- Plus leverage my 12 years of baking experience to save you time, frustration, and money!

Invest in your craft today for only \$525 and get ready to elevate your cake game!

