Call Candy College at 740-653-6842 or Candy College for more information. If you have any questions,

supplies are available for purchase at Candy College. Some of the required supplies include:

1. 400% pure white sugar
2. 100% pure vegetable shortening
3. 100% pure vanilla extract
4. 100% pure cream of tartar
5. 100% pure almond extract
6. 100% pure orange extract
7. 100% pure lemon extract
8. 100% pure peppermint extract
9. 100% pure cherry extract
10. 100% pure raspberry extract

All classes are taught by Candy Hamilton. If you have any questions,

Wednesday, August 10 - 6:00pm to 8:00pm
Basic Cake Decorating
Learn the basics of cake decorating.

Wednesday, June 8 - 6:00pm to 8:00pm
Learn to fill, ice, and decorate cupcakes.

Wednesday, May 24 - 6:00pm to 8:00pm
Learn fondant basics. You will cover a cake with fondant and learn

Basic Covered Cake

Wednesday, May 18 - 6:00pm to 8:00pm
Learn to fill, ice, and decorate cupcakes.

Tuesday, April 1 - 6:00pm to 8:00pm
Learn how to get those professional-looking cookies and

Cookie Decorating with Royal Icing

Tuesday, March 26 - 6:00pm to 8:00pm
Learn to fill, ice, and decorate cakes. Choose from the following designs:

Basic Cake Decorating

Saturday, April 13 - 10:00am to 12:00pm
Learn cake decorating techniques. Take home a completed decorated

Shaping/Covering Trees, Bears, Penguins, and more
A delicious alternative to fondant. Techniques for roses, suckers,

Chocolate Covered
Tween/Teen Basic Cake Decorating Class ($60)
This class is very similar to the Basic Cake Decorating Class, but is aimed toward 12 to 17 year olds. The class covers basics, including cake baking tips, torting, & filling, icing techniques with recipes, & some basic cake decorating methods, including dots, stars, and zigzags. Students will take home a completed decorated cake, included in the cost of the class.
*Tuesday, June 7; 1-4 p.m.
*Wednesday, July 6; 6-9 p.m.
*Wednesday, August 10; 6-9 p.m.

Kids' Cupcake Decorating Class ($40)
Students will learn how to ice and decorate cupcakes in this two-hour class. Included will be proper ways to work with decorating bags and tips. Designs will vary with the season. Ages 8 and up.
*Saturday, June 11; 2-4 p.m.
*Thursday, July 7; 1-3 p.m.

Kids' "Summer Time" Cake ($40)
Come learn how to ice and decorate a one-layer cake with a summer theme. You will take home a decorated cake. This class is designed for ages 8 and up.
*Thursday, June 23; 10 a.m.-12 p.m.
*Wednesday, July 13; 6-8 p.m.
*Saturday, August 16; 10 a.m.-12 p.m.

Kids' "Stars and Stripes" Buttercream Cookies ($40)
We will learn basics of using decorating bags and tips. Students will take home approximately 8 cookies decorated for the "Fourth of July." This class is designed for ages 8 and up.
*Tuesday, June 28; 1-3 p.m.
*Wednesday, August 10; 2-4 p.m.

~Upon request, classes can be scheduled for students younger than 8 years old. There is a minimum of 4 students required to hold class. Students younger than 8 need to be accompanied by an adult. Supply lists available at the Candy Cottage when you register for a class.