

Ohio ICES Spring 2012 Classes

Saturday, April 28

Crowne Plaza North Hotel ♦ 6500 Doubletree Rd.
Columbus, OH



Join us for two special classes presented by internationally known instructor Sharon Zambito, owner of SugarEd Productions in New Orleans

Beautiful Buttercream

If you're never quite satisfied with the finish of your buttercream iced cakes, this class is for YOU!

Students will ice an 8 or 9 inch round cake (or dummy) using a crusting buttercream recipe in order to obtain perfectly smooth sides and super sharp top edges.. Sharon will provide her recipe ahead of time so students can bring that kind of buttercream to class if desired. Discussion of her buttercream recipe and its attributes will be included. If time permits, use of the diamond impression mat on the sides of the cake will also be taught.

Supply list will be available.

Beautiful Buttercream

3 Hour class - 9 AM to 12 Noon

\$65/ICES members \$70/Nonmembers



3-D Tropical Fish

New to cake sculpting? Sharon will show you how with this colorful fish cake project.

Students will create a 3-d Tropical Fish using one 12 or 13 inch layer of cake, fondant, an airbrush and a few simple tools. This is a great class for beginner carving and airbrushing techniques.

Supply list will be available.

3-D Tropical Fish

3 Hour Class - 1:30 PM to 4:30 PM

\$65/ICES members \$70/Nonmembers