DESSERT DECORATING



Hit the sweet spot! Take the cake – or a cookie and cupcake or two, and learn to decorate with style. Find out from a seasoned pastry chef how to create beautiful, show stopping desserts. Roll, cut, and decorate fresh-baked cookies in the cookie class. Choose cake decorating and learn how to frost a like a pro. Or make yummy cupcakes extra special with whimsical ways to top them. Whatever session you choose, enjoy the afternoon learning to create dazzling, signature sweets.

- · Select the class that best complements your schedule and baking interests
- · Begin with an introduction and demonstration led by one of the city's top pastry chefs
- Learn basic tips, techniques and shortcuts for creating memorable desserts
- Show off what you've learned in the kitchen with a hands-on tutorial
- Take home the beautiful desserts created, plus the recipes and instructions to make them again for your family and friends

Your Gift Locations* Chicago, IL

Availability Year round, select Saturdays

Duration

2.5 hours

Essential Information Minimum age is 12 years old

Numbers Experience for 1 in a group of up to 10

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