Fall Themed Cupcake Workshop

In this Cupcake Decorating Workshop, you will learn what buttercream frosting is and how to beautiful yet simple designs out of frosting to decorate the cupcakes. You will learn different techniques to make the professional Swirl, a flower swirl, leaves, and in keeping with the fall spirit, a pumpkin! You will learn what the decorating tips are and we will practice with the 1M as well as the leaf tip. While we will be decorating the cupcakes, you can also apply these techniques with a cake as well.

The cupcakes, frosting and all necessary utensils will be provided at the workshop, but it is recommended that you bring an apron. Each student will have the opportunity to use all of the different tools, and practice new techniques while they decorate their Cupcakes. When the workshop is done, 6 beautifully decorated cupcake creations are yours to take home to enjoy with your family and friends. Workshops are about 90 minutes. Hope you join us to Learn Something New & Have Fun!

Classes will be held on Thursday October 8, 2015 @ the T.Bird Café Bldg. 861
Choose a Class & time:
3-4:30 or the 5-6:30 Class
Call the SERP office 844-8486 or
email; serp@sandia.gov to reserve your seat.
Please specify which class you would like to attend!
Class is $20, cash or check payable to instructor.

To help Angie prepare the proper amount of product a 48 hour cancellation notice is required.