



## Class Schedule

### April

#### All Things Sweet.... Sugar Flowers and Mini Wedding cakes

April 28-30, 2012

Cake Crafts Shop-Sugarland-Texas

<http://www.cakecraftshoppe.com/>

Ever wonder what to do with the selection of cutters you already have? Well, I will put your wondering mind to rest. I will show you that cutters can be used in more ways than one! One cutter can be used to make several types of flowers. All it takes is a creative mind and an artistic eye.

In this class we will use one cutter to create Roses, Anemonies, Helleborus, Clematis and Lisianthus. James will teach you all there is to know about the sugar flower making process and answer all your questions too. Being resourceful never looked better!

You will leave this class with an opened mind and inspired by all things floral!

### May

#### "Haute Couture Cakes... blossoms, buttons, bows & bling!"

with James Rosselle and Marina Sousa

May 11-13 & 15-17, 2012

Icing Inspirations-Toronto-Canada

[www.icinginspirations.ca](http://www.icinginspirations.ca)

Current fashion trends are an endless source of inspiration for cakes and we'll zero in on the glittery accessories that will make your cakes simply sparkle! We will explore the various techniques and mediums available to translate top trends into flowing fabric like haute couture confections. We will work with fondant, gumpaste, royal icing, gelatin, white chocolate, isomalt, sugar pearls, luster dusts & shimmering disco dusts! Techniques will include draping, embossing, in-laid design modern bows, knots, piping, hand painting, dry brushing, airbrushing and as a bonus you'll get to make (and take!) your own custom mold! AND, of course.... they'll be dazzling gum paste flowers to perfectly accent your bejeweled multi-tiered confection!

## **June**

### **Blooming Blossoms and Cake Too!**

June 14-16, 2012

Notter School of Pastry Arts-Orlando-Florida

[www.notterschool.com](http://www.notterschool.com)

This class is sure to satisfy your sweet tooth in more ways than one...Peonies, Roses and Tulips! Sugar flowers and cake decorating at its best with James Rosselle. Come learn all there is to know about sugar flowers and how to arrange them on cakes. You will learn how to achieve thin petals, dusting techniques, sugar flower arranging, and use some of James' favorite cake decorating techniques in this three day hands-on course. Come prepared to learn, because this class is sure to be frosted with tons of fun and techniques!