

Elevate Your Cake Decorating Skills!

January 27th 10am - 12noon

@ Morgan Hose Building,
22 Mill Street, Naples

HOSTED BY THE NAPLES HISTORICAL SOCIETY



Hands-On

Learn the Essentials
of Cake Decorating
with

**Hannah
Erhardt**



You'll Learn:

- Frosting consistency
- How to crumb coat & ice a cake
- How to use a decorating tip
- Use of decorating tips to pipe borders plus other tips & tricks
- Icing storage & reuse
- How to add layer fillings
- Basic icing flowers
- Storage & serving cakes



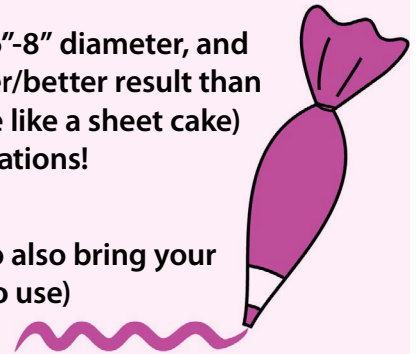
All decorators must pre-register by mail. Please print out the form below and send it along with \$15 fee to the address shown on the form.

Participants, please bring:

- cake to decorate **recommended: round 6"-8" diameter, and 2 layers to stack and work with (much easier/better result than trying to decorate something low and wide like a sheet cake)*
- container to take home your beautiful creations!

We will provide:

- work space with bowls & tools (feel free to also bring your own, if you have favorites that you prefer to use)
- all ingredients for buttercream icing



2024 Cake Decorating Workshop Registration Form

Contact information required so that we may contact you to confirm your registration and to notify you in the event of any changes to the workshop plans.

NAME: _____

EMAIL: _____

ADDRESS: _____

PHONE: _____

Check enclosed for \$15

- Please make check out to "Naples Historical Society" (with "Cake Decorating Workshop" in the memo)
- Send check & this registration form to:
Naples NY Historical Society, P.O. Box 489, Naples, NY 14512

[naplesnyhistoricalsociety.org/
cake-decorating-workshop](https://naplesnyhistoricalsociety.org/cake-decorating-workshop)

