

NEW GEL DECORATING TECHNIQUES

Sunday, July 26, 2015

9AM-5PM

Cost is only \$170



Instructor: Marilyn Bawol
www.UniqueCakes.biz

Description:

Learn some innovative approaches to decorating your cake using wafer paper and printed icing sheets with gelatin, chocolate and fondant.

Create flexible fabric, flowers, ribbon, sequins and lace decorations that will impress everyone.

Use a new product in molds and texture sheets to produce flexible and easily handled decorations (flowers, leaves, and lace).

Cut fancy borders in flexible ribbon before you drape it.

Take home the recipe and process steps for your future reference.

You will leave with many new skills.

All supplies will be provided. Just bring a box big enough to take home a 6 inch decorated dummy and

Please send checks to:
Barbara Kelly, 105 Battersea Lane
Fort Washington MD 20744
Phone: 301-292-9728

All classes are first come first serve!

CLASSES ARE ALWAYS POT LUCK – Beverages and Pastry is supplied.

REGISTER



Class Name: New Gel Decorating Techniques

Name: _____

Email: _____

Address: _____

City: _____

State: _____

Zip: _____

Unique Cakes

for unique tastes

A natural-born artist, Marilyn thrives on combining her sculpture and painting skills with her baking talents to create an art form that others can enjoy as much as she can. She had previously channeled her natural artistic talent into creating impressive artistic objects in sculpting; oil, water and portrait painting; stained glass; ceramics; hair dressing and clothes designing. Through experimentation, she has developed a new recipe for a gelatin substance to be mixed with chocolate or to cover wafer paper for producing flexible cake decorations.



Marilyn brings the latest cake artistry skills to her business, and continues to study innovative cake design techniques under nationally-renowned cake masters. As the Owner and Creative Director of Unique Cakes, she focuses on the unusual in wedding cakes, three dimensional sculpted cakes and blown and pulled sugar amenities. She has won first place in professional sculptured cake competitions and her detailed eagle cake has been used in international ICES advertisements. Marilyn has been featured in national cake decorating publications and has had the honor of applying her talents in sugar art and three-dimensional sculpted cakes for high profile cake commissions, where guests of honor have included circuit court judges and Gov. Sarah Palin. For a full gallery of her cake photos visit www.UniqueCakes.biz.