

Buttercream Basics

Date: April 1st — Saturday

BEG-1 9:00am—11:00am

Cost: \$25.00

Instructor: Lora Gookin

Description:

In this class students will learn how to level, fill and frost a cake.

Several methods of smoothing the icing will be covered. Preparation of, filling, and handling of a pastry bag will be covered.



Skills/Techniques

Hands-on skills to be taught are stars, rosette, dots, curving lines, drop flower, More as time allows!

Supplies

All Supplies included.

Lora Gookin BIO



Lora Gookin is the pastry chef and owner of Gâteau Distinctive Cakes, located in Warrenton VA. Lora began creating cakes in 2002 as a hobby, while working in a very technical field. In 2008 she attended the Le Cordon Bleu College of Culinary Arts in Scottsdale, AZ and was taught by some of the top pastry chefs in the industry. Her baking skills and knowledge expanded exponentially. She launched Gâteau that same year, and has been serving Northern and Central Virginia and DC since 2011.