

Beyond the Basics

Date: April 1st — Saturday

BEG-2 11:30am—1:30pm

Cost: \$25.00

Instructor: Lora Gookin

Description:

This class will cover additional buttercream borders ie: shells, zigzag and cornelli lace. Students will learn to make a Sweet Pea flower, easy bud and the 5 petal flower technique which can be applied to make many different buttercream flowers. More as time allows!



Skills/Techniques

Improve buttercream techniques

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.