

Beyond the Basics

Date: April 1st — Saturday

BEG-3 2:00pm—4:00pm

Cost: \$25.00

Instructor: Lora Gookin

Description:

In this class students will receive instruction on preparing and covering a cake with fondant. Each student will cover and decorate their own "dummy" (Styrofoam) cake to take home. Several fondant borders along with daisies, ribbon roses and bows will be taught. Embossed rolling pins and dusting with powders will be demonstrated. More as time allows!



Skills/Techniques

How to work with fondant.

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.