

# Chocolate Hibiscus

**Date:** March 18th — Sunday

**Block G-4** 1:00pm—4:00pm

**Cost:** \$114/ \$129

**Instructor:** Mari Senaga

## Description:

This Class will show how to create the lovely exotic Hibiscus, buds and foliage. In this class. You will also learn how to handle and work with modeling chocolate to create this flower and foliage, and then bring them to life using colors, and shading, then wire them with edible noodles.



## Skills/Techniques

Sugar Florals

## Supplies

- All supplies included

## Mari Senaga BIO

Mari's work has been featured in many cake and baking publications.

She has been teaching, working, and sharing at every level and medium of the sugar arts, for the past 25 years.

Mari is best for taking traditionally made gum paste flowers, out of modeling chocolate. She is always looking for new and innovative ways to keep her designs completely edible.

Currently she is on the Board of Directors for the ICES, an Approved Teacher, and Certified Sugar Art Judge.