

Edible Jewelry in Modeling Chocolate

Date: April 17th — Sunday

Demo-5 9:30 am - 10:30 am

Cost: Free

Instructor: Yvette Humbert

Description:

Make delicious edible jewelry in modeling chocolate. Finish them with edible paint for that realistic look.

Yvette Humbert BIO

Yvette has been a Sugar Artist for 12 years. She holds a degree in Fashion Design from France. She was a special effects make-up artist for movies and commercials. She was an international Flight Attendant for almost 20 years. After injuring her back in flight, she retired and started her line of children wear. After losing 6 stores in New York alone after 911, she closed the business. She has since been concentrating on sharing her love of Sugar Art. She has won numerous awards in various competitions, including the prestigious OSSAS. She has been teaching cake decorating locally and nationally for 5 years. She is demonstrating new techniques at cake shows nationally and internationally. She is also a judge at cake shows around the country. Yvette also has her own line of chef coats, which she designed, as well as her own line of silicone molds. She is the owner of Amazing Cake Artistry, in Austin TX. Yvette's passion and enthusiasm for teaching and sharing her knowledge shows in each and every class she teaches. www.amazingcakeartistry.com

