

Buttercream Basics

Date: April 17th — Sunday

BEG-4 8:00am—10:00am

Cost: \$25.00

Instructor: Carolyn Buschmeier

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.

Carolyn Buschmeier's BIO

Carolyn Buschmeier of "CAKES by CAROLYN" has been decorating and designing cakes for 39 years in Northern Virginia, D.C. and Maryland areas. Her cakes have been featured various magazines ie: "Washingtonian Bride and Groom", "The Knot", "Northern Virginia Magazine", "Here Comes the Cake", I.C.E.S. publications and online wedding blogs/ magazines. Carolyn has contributed to "REAL SIMPLE Weddings" in ongoing articles. She has provided cakes for celebrities, national and international T.V. commentators and journalists, political personalities and various national organizations. Included are Dave Grohl, Quincy Jones, Kirk Douglas, family of Hilary Clinton, Alan Greenspan, Nadia Comenic and Special Olympics among others. Her cakes have been featured in retail store windows and in-store displays. Carolyn has taught cake decorating in several local cake supply shops, county classes and was a Wilton instructor for 12 years. This is her 3rd year teaching for N.C.A.C.S .