

# 3-D Dragon

**Date:** March 18th — Sunday

**Block F-1** 10:30am—1:30pm

**Cost:** \$140 / \$155

**Instructor:** Zane Beg

## Description:

his 3-D dragon is a show stopper! This class is to teach you carving/shaping, using rice treats, and how to use/make the support system. All cake artist needs to learn how to support cakes, carving and give shaping to bring out personality to the cake. The support system is the most important part of cake decorators life!

**Students will learn:**

- carving/shaping
- support system
- Zane's recipe for rice treats
- covering a cake with no cracking (by using the right fondant) Choco-Pan tm  
[www.chocopan.com](http://www.chocopan.com)
- fondant layering
- the proper way to use a texture rolling pin, without the seams
- simple tools to make texture
- making eyes, hair, lips, etc. technique

## Skills/Techniques

Carving, support system

## Supplies

- rolling pin
- molding tools /basic gum paste tools - cutting wheel
- mini spatula
- stitching wheel
- tip # 8
- x-acto knife or similar small craft knife
- 8" x 8" box to take home project



## Zane Beg BIO

Chef Zane of Norm & Zane The Sweet Life LLC., in Virginia. Chef Zane has demonstrated/taught at many events. He is featured on: Historic Tours/Recipes, Fox 5, Good Morning Washington, Channel 10, A & E TV, Dubai TV, Food Network, TLC/Discovery, Cooking Channel, CMT network, A & E TV, Oprah, Talk Soup, Four Weddings, CNN, Fox News. In many publications: Cakes & Sugarcraft, Cake Craft & Decoration, Food Art, Washington Post, Washingtonian, Pastry Art & Design, and American Cake Decorating.