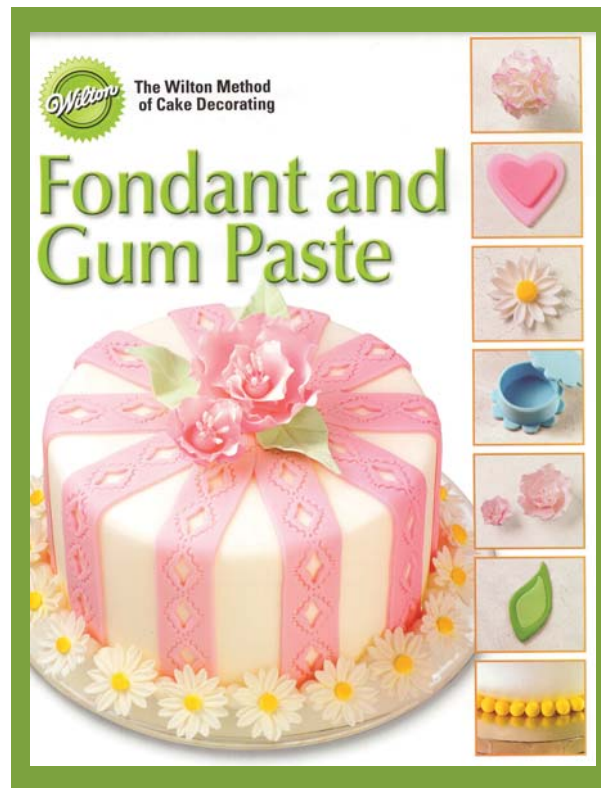


Course 3

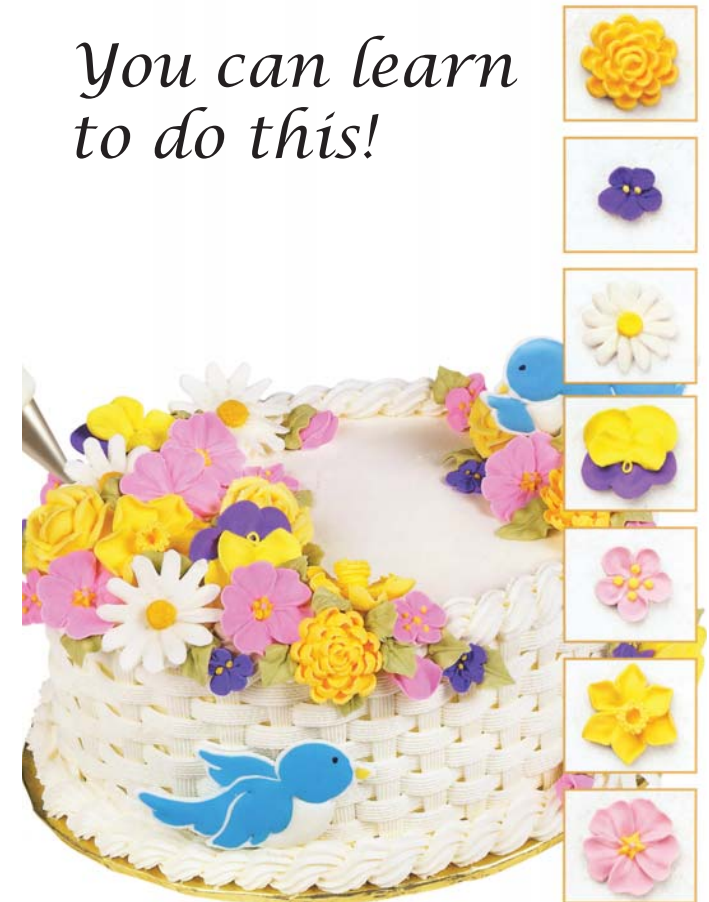
Reach a new level of decorating sophistication with the beautiful flowers and techniques in Course 3. Begin with intricate accents such as embroidery and lace, stringwork, garland and ruffle borders. Discover the beauty of decorating with rolled fondant — for covering cakes with an immaculate smooth surface and shaping fun figures and elegant flowers. Add several new icing flowers to your repertoire, including lovely holiday blooms like poinsettias and Easter lilies. Complete your course by assembling and decorating a towering tiered cake with beautiful stringwork, flowers and borders.

Course 4

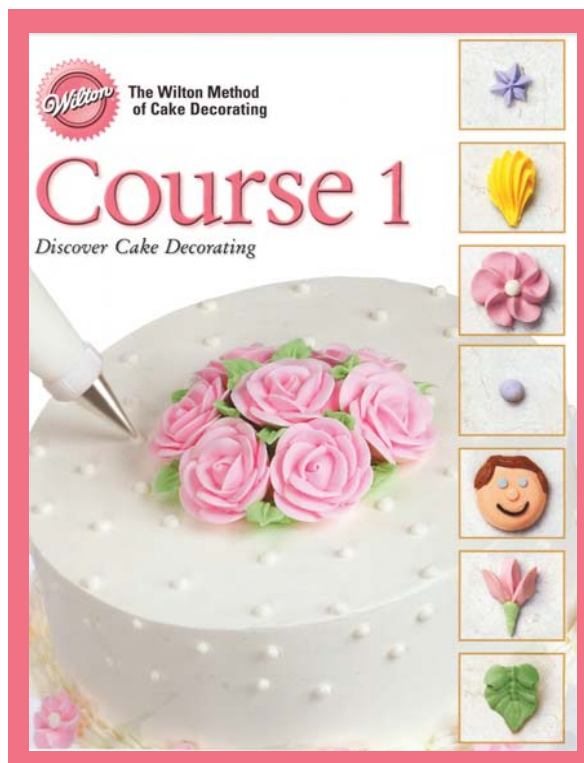
Discover a great new way to add excitement to your cakes using these easy-to-shape icings. In this new course, you'll experience a variety of fondant techniques and the beauty of decorating with gum paste. You will create flowers and accents with beautiful detail. You will see how to use tools to cut and shape amazing textured ribbons and borders. Each new technique will prepare you to decorate a Grand Finale cake you will be proud to take home.



You can learn to do this!



This Wilton Class is the perfect place to start. Your instructor will show you the right way to decorate, step by step. You will share the fun with other students, who encourage you along the way. As you learn each new decorating skill, you will gain a sense of pride in your accomplishments.

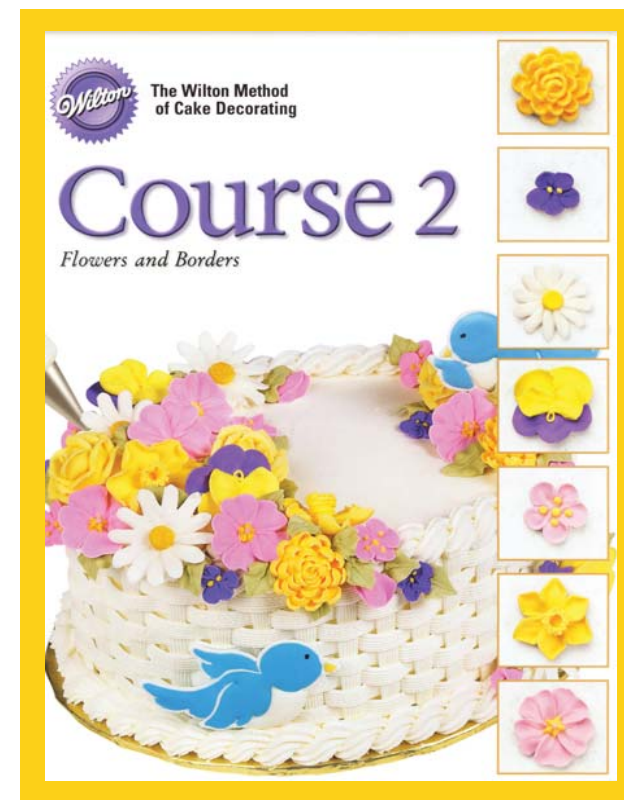


Course 1

Thousands of people just like you have experienced the excitement of decorating their first cakes in a Wilton Method Class. With your Wilton Method Instructor as your guide, you will see how easy and rewarding it is to decorate wonderful cakes and other desserts that will delight your family and friends. Course 1 is the perfect place to start. Your Instructor will show you the right way to decorate, step by step. You will share the fun with other students, who encourage you along the way. As you learn each new decorating skill, you will gain a sense of pride in your accomplishments. Plus, you will be able to share your delicious results with family and friends!

Course 2

Build on the skills you learned in Course 1! Your helpful Wilton Instructor will introduce you to many dramatic techniques to make your cakes unforgettable. Master elegant new borders featuring rosettes, reverse shells and rope designs. Give your cakes incredible dimension with the addition of bold color flow decorations. Create lovely new flowers like rosebuds, daisies, daffodils, mums and more. Use these flowers in a grand finale — an impressive flower basket cake using the interwoven basketweave technique.



**To enroll please call:
07 5443 6210 or
email: info@howtocook.com**

**68 Sixth Avenue
Cotton Tree QLD 4558**