

# 7D KITCHEN SCHEDULE FEBRUARY 2017

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
29 JANUARY	30	31	1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23 COUPLES CUPCAKE CLASS	24	25
26	27	28	1 MARCH	2	3	4

All classes are taught at the 7D Quarter Circle Kitchen at Crave Kensington  
1107 Kensington Road NW

We also offer private cupcake decorating events for groups of 6 to 8. Please call our order line for more information.

**TO REGISTER CONTACT OUR ORDERLINE**  
orders@cravecupcakes.ca  
403.270.2728

PLEASE NOTE: A nonrefundable full payment is required at the time of booking

**WORKSHOP PARTICIPANTS RECEIVE**

- Decorating Set to take home (includes reusable tips and icing bags) \*
- 10% off any purchase of at-home baking or party supplies

## THURSDAY FEBRUARY 23 COUPLES CUPCAKE DECORATING CLASS

6:00 P.M.-7:30 P.M.  
\$120.00/couple

The best date night! Join a Crave baker for a behind the scenes tour of our bakery and a cupcake decorating class with your sweetheart. Learn the secret of working with buttercream icing and how to make a classic Crave swirl.

### PARTICIPANTS RECEIVE

- 6 fresh baked cupcakes to decorate and take home per couple
- 2 heart shaped cookies to decorate and take home



# 7D KITCHEN SCHEDULE MARCH 2017

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
29 FEBRUARY	30	31	1 ANIMAL CUPCAKE DECORATING	2	3	4
5	6	7	8	9	10 CAKE DECORATING 101	11
12	13	14	15	16	17	18
19	20	21	22	23 GARDEN FLOWER CUPCAKE DECORATING	24	25
26	27	28	29	30	31	1 APRIL

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**WORKSHOP PARTICIPANTS RECEIVE**  
· Decorating Set to take home (includes  
reusable tips and icing bags) \*  
· 10% off any purchase of at-home baking  
or party supplies

**WEDNESDAY MARCH 1**  
**ANIMAL CUPCAKE DECORATING**  
5:30 P.M.-7:00 P.M.  
\$95.00/person

Learn the secrets of advanced cupcake  
decorating with Cake Artist Jenna Clarke  
and create your own 6 pack of sweet animal  
cupcakes! Participants will learn to work with  
buttercream icing, use key decorating tips  
to make a wide range of shapes and textures  
and practice writing.

Participants should be comfortable han-  
dling an icing bag and have some decorating  
experience.

**PARTICIPANTS RECEIVE**  
· 6 Hand decorated cupcakes

**FRIDAY MARCH 10**  
**CAKE DECORATING 101**  
6:00 P.M.-8:30 P.M.  
\$125.00/person

Learn how to decorate a cake, just like a  
pro! Crave's Head Cake Designer Cynthia  
Blindenbach will teach you step-by-step  
how to evenly cut layers of cake, fill them  
with buttercream, ice a crumb coat, ice  
the cake to a beautiful smooth finish, and  
decorate the cake with borders and writ-  
ing (time permitting).

**PARTICIPANTS RECEIVE**  
· One 8"- 3 layer cake

**THURSDAY MARCH 23**  
**GARDEN FLOWER CUPCAKE DECORATING**  
5:30 P.M.-7:00 P.M.  
\$95.00/person

Learn the secrets of advanced cupcake dec-  
orating with Cake Artist Jenna Clarke! Create  
your own 6 pack of hand decorated flowers.  
Participants will learn to make a variety of  
textured flowers and mix their own beautiful  
colour palette.

Participants should be comfortable handling  
an icing bag and have some decorating  
experience.

**PARTICIPANTS RECEIVE**  
· 6 Hand decorated cupcakes



# 7D KITCHEN SCHEDULE **APRIL 2017**

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
26 MARCH	27	28	29	30	31	1 SPRING WREATH & CUPCAKE DECORATING
2	3	4	5	6 CAKE DECORATING 101	7	8
9	10	11	12	13 KIDS SPRING CUPCAKE DECORATING	14	15
16	17	18	19	20 SPRING FLOWERS CUPCAKE DECORATING	21	22
23	24	25	26	27 ADVANCED CAKE DECORATING OMBRE RUFFLE CAKE	28	29
30	1 MAY	2	3	4		6

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at Crave Kensington  
1107 Kensington Road NW

We also offer private cupcake decorating events for groups of 6 to 8. Please call our order line for more information.

**TO REGISTER CONTACT OUR ORDERLINE**  
orders@cravecupcakes.ca  
403.270.2728

PLEASE NOTE: A nonrefundable full payment is required at the time of booking

## WORKSHOP PARTICIPANTS RECEIVE

- Decorating Set to take home (includes reusable tips and icing bags) \*
- 10% off any purchase of at-home baking or party supplies

### SATURDAY **APRIL 1** **SPRING WREATH & CUPCAKE DECORATING**

1:00 P.M-3:00 P.M.  
\$120.00/person

Join us for an afternoon of creativity! Make a beautiful spring wreath with fresh flowers, then put on an apron and learn to ice beautiful buttercream flower cupcakes.

#### PARTICIPANTS RECEIVE

- 6 fresh baked cupcakes & 1 wreath

### THURSDAY **APRIL 6** **CAKE DECORATING 101**

6:00 P.M-8:30 P.M.  
\$125.00/person

Learn how to decorate a cake, just like a pro! Crave's Head Cake Designer Cynthia Blindenbach will teach you step-by-step how to evenly cut layers of cake, fill them with buttercream, ice a crumb coat, ice the cake to a beautiful smooth finish, and decorate the cake with borders and writing.

#### PARTICIPANTS RECEIVE

- One 8"- 3 layer cake

### THURSDAY **APRIL 13** **KIDS SPRING CUPCAKE DECORATING**

5:00 P.M.-6:30 P.M.  
\$60.00/person

This class is perfect for aspiring bakers! Learn basic buttercream piping techniques and get a behind the scenes off our bakery. This class is recommended for ages 10 - 15.

#### PARTICIPANTS RECEIVE

- 6 Hand decorated cupcakes

### THURSDAY **APRIL 20** **SPRING FLOWERS CUPCAKE DECORATING**

5:30 P.M.-7:00 P.M.  
\$95.00/person

Learn the secrets of advanced cupcake decorating with Cake Artist Jenna Clarke! Create your own 6 pack of hand decorated flowers. Participants will learn to make a variety of textured flowers and mix their own beautiful colour palette.

*Participants should be comfortable handling an icing bag and have some decorating experience.*

#### PARTICIPANTS RECEIVE

- 6 Hand decorated cupcakes

### THURSDAY **APRIL 27** **ADVANCED CAKE DECORATING**

**OMBRE RUFFLE CAKE**  
6:00 P.M.-9:00 P.M.  
\$160.00/person

Learn to decorate a delicate buttercream ruffle cake from start to finish! This class is taught by Head Cake Designer Chef Cynthia Blindenbach. Cake Decorating 101 or other previous decorating experience is recommended.

#### PARTICIPANTS RECEIVE

- One 8"- 3 layer cake