

B'Creative

COURSE DESCRIPTION

Instructor: Patty Weatherwax

\$20.00 per student

Gingerbread House Making – Decorating (ADULTS)



2-hour class

Learn the basics of:

Dough making,

Cutting out your forms (the walls, roof and don't forget your foundation),

Royal Frosting: the glue that holds it all together, and

Candies and other items that can be used in decorating your house.

Instructor will demonstrate how to cut out the forms for a gingerbread house in this session. Houses for the class will already be made in advance, due to the time needed for baking and the cooling of the gingerbread. Royal frosting will already be made.

During this class, participants will put together their houses with the royal frosting glue and decorate their own gingerbread houses.

Some decorating items will be furnished for this project, but if you have a design, style, or special idea or candy that you would like your house to be adorned with, you should bring those candy/food items with you to this class.

Once you have completed this class, you should have the ability and knowledge to bake, make, and decorate your own gingerbread house creations.

Sign up today



Come - enjoy an afternoon of holiday fun. Not just for Christmas anymore.