

Wilton Sweet Studio

Class Catalog

July – October 2024

July 2024

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Buttercream Artistry
In My Frosting Era
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Class Descriptions

Frost & Flourish: Cakes

Unleash your creativity in our basic cake decorating class. Learn skills like leveling layers, applying a crumb coat, and introductory piping. Leave with a stunning six-inch cake to wow your loved ones!

This foundational class will cover essential skills like leveling cake layers, applying a crumb coat for a smooth finish, and mastering basic piping techniques using the Wilton Method® to create stunning designs. Walk away with your very own beautifully decorated six-inch cake, ready to impress friends and family at any celebration!

Pre-requisites: None

Length: 2.5 hours



Frost & Flourish: Cookies

Discover the fundamentals of decorative cookie art in this introductory course which will introduce you to outlining, working with Royal Icing, and decorating!

This course will introduce you to the art of cookie decorating using Royal Icing. We will use essential techniques to create four simple but stunning cookie designs, and two of your own edible masterpieces. Our expert instructor will teach you the techniques needed to outline, flood, and embellish to make beautifully decorated cookies. Whether you are a beginner or an expert baker, this class is designed to inspire and elevate your cookie decorating skills. Each student will take home 10 beautifully decorated cookies!

Pre-requisites: None

Length: 2.5 hours



Frost & Flourish: Cupcakes

Everyone loves a cupcake, and this class will help you learn how to add swirls, dots, leaves, and rosettes to decorate the perfect cupcake for any occasion!

This class is the perfect blend of instruction and hands-on practice, making it ideal for individuals new to cupcake decorating or those looking to refine their buttercream artistry. Using the Wilton Method®, you will learn the tips and tricks of creating impressive designs on the smaller canvas of a cupcake. From crafting simple dots and lines to mastering ruffles, ombre effects, and buttercream flowers, you will leave equipped to create a range of stunning cupcake patterns and designs.

Pre-requisites: none

Length: 2.5 hours



Frost & Flourish: Cake Pops

Cake pops—a fun and popular treat! Discover the secrets to crafting these delights from scratch and then form, dip, and decorate with an array of accents and eye-catching designs.

This class will begin with creating the perfect cake pop mixture, ensuring a delectable texture and flavor that will have everyone craving more. Next comes the fun part—shaping, dipping, and decorating! With expert guidance, you'll learn the tricks of the trade for forming spheres and achieving smooth, flawless coatings using our Candy Melts. Then, let your creativity run wild as you adorn your pops with an assortment of accents and designs. By the end of our session, you'll not only have a newfound appreciation for the art of cake pop crafting but also the skills to impress friends and family with the 8 edible masterpieces you will take home.

Pre-requisites: None

Length: 2.5 hours



Fondant Basics

In this class you will learn the art of rolling, coloring, and marbling fondant, and then how to cut and model it to add intricate designs to all of your creations.

This hands-on class will help you discover how easy it is to elevate your dessert game using fondant. From flavoring and coloring to marbling and covering cakes, you'll master essential techniques that will take your creations to the next level. With fondant as your canvas, you'll explore the art of molding, cutting, and crafting beautiful shapes and accents to adorn your desserts. From simple flowers crafted with just your hands to intricate designs using fondant molds, the possibilities are limitless.

Pre-requisites: None
Length: 2 hours



In My Frosting Era

Discover an artist's musical evolution through cake decorating. From early days to latest hits, learn piping and fondant shaping to capture each era in sweet and swift creations!

Learn all the techniques you need to create Eras-themed cupcakes, including basic piping, fondant shaping, and flat-top designs, while listening to the songs that inspired each cupcake. Our instructor will guide you through the process, teaching you how to visually capture each era using simple decorating techniques stemming from the Wilton Method®. From the whimsical innocence of debut works to the bold statements of later albums, each cupcake becomes a canvas, reflecting the essence of different musical periods. Students will each leave with new skills and 8 one-of-a-kind cupcakes paying tribute to an iconic pop artist!

Pre-requisites: None
2.5 hours

Sweater Weather: Cookies

Discover the fundamentals of decorative cookie art in this introductory course which will introduce you to outlining, working with Royal Icing, and decorating!

This course will introduce you to the art of cookie decorating using Royal Icing. We will use essential techniques to create four simple but stunning cookie designs, and two of your own edible masterpieces. Our expert instructor will teach you the techniques needed to outline, flood, and embellish to make beautifully decorated cookies perfect for the fall. Whether you are a beginner or an expert baker, this class

is designed to inspire and elevate your cookie decorating skills. Each student will take home 10 beautifully decorated cookies!

Pre-requisites: None

Length: 2.5 hours



Spooky Season: Cakes

Get spooky in our basic cake decorating class—Halloween version. Learn skills like leveling layers, applying a crumb coat, and mastering striping and piping.

Unleash your inner cake creativity this October with our spooktacular Halloween Cake decorating class! You will learn essential skills such as leveling cake layers, applying a flawless crumb coat for a smooth finish, and mastering basic piping techniques and the Wilton Method® to bring your spooky designs to life. From ghostly swirls to spooky spider webs, you'll leave our class with confidence, skills and a 6-inch cake creation that will make this Halloween one to remember!

Pre-requisites: None

Length: 2.5 hours



Spooky Season: Cookies

Discover the fundamentals of decorative cookie art, in this introductory course which will introduce you to outlining, working with Royal Icing, and decorating!

This course will introduce you to the art of cookie decorating using Royal Icing. We will use essential techniques to create four simple but stunning cookie designs, and two of your own edible masterpieces. Our expert instructor will teach you the techniques needed to outline, flood, and embellish to make beautifully decorated cookies. Whether you are a beginner or an expert baker, this class is designed to inspire and elevate your cookie decorating skills. Each student will take home 10 beautifully decorated cookies!

Pre-requisites: None

Length: 2.5 hours

Vintage Cakes: Basics

Indulge in nostalgia with our Vintage Cakes: Basics class. Join us for retro fun and learn piping, stacking, and coloring to craft your own timeless masterpiece.

Step back in time with our Vintage Cakes: Basics class, where you will learn how to create stunning retro cakes. We will introduce you to the Wilton Method®'s basic piping techniques needed to make a vintage-style cake. Gain insights into the historical context of vintage cakes in American culture while mastering stacking a two-layer cake, crumb coating, buttercream coloring, and crafting shell borders, ruffles, and reverse shell borders. Whether you are a beginner or a seasoned decorator, join us and explore the timeless charm of vintage cake making, then take home your beautiful 6-inch cake and wow friends and family!

Pre-requisites: None

Length: 2.5 hours

Vintage Cakes: Advanced

Take your vintage cake decorating skills to the next level with our Advanced Vintage Cakes class and create a maximalist's dreamy 3-layer cake to take home.

Build upon your existing cake decorating skills to create a 3-layer cake in the vintage style. Learn how to stack, stabilize and decorate a 3-layer cake, including crumb coating, buttercream coloring, and sculpted piping. The advanced vintage class will include the use of buttercream to create intricate piping designs including string work to create an elegant cake, advanced piping techniques, and adding embellishments for you to take home a unique and beautiful cake!

Pre-requisites: Vintage Cake Basics, Frost & Flourish: Cakes, or equivalent experience

Length: 2.5 hours

Enchanting Fairy Core Cake

Short

Step into a magical world of cake decorating with our Enchanting Fairy Core Cake class! Perfect for makers of all levels!

Long

This class will guide you through creating a cake fit for a fairy-tale, with charming fondant flora and fauna, and whimsical piped blossoms. You will start by learning how to roll out fondant and form butterflies, mushrooms, and a darling inchworm. We'll show you how to pipe 5-petal blossoms with a dot center, add

butterfly wing details, and transform sugar cookies into realistic moss. You will also learn how to create vertical lines with a spatula for a natural tree-stump look.

Prerequisites: None

Length: 3 hours

Is It Cake?

Join us for a week of imagination, innovation, and irresistible treat creation at "Is it Cake?" summer camp—where every bite is a delightful surprise!

Welcome to "Is it Cake?"—the ultimate summer camp for budding cake artists who are 8-11 year old! In just one week, kids will master the art of crafting desserts that defy expectation. From popsicles that are actually cakes, to sandcastles you can eat, our students will unleash their creativity like never before. Throughout the week, participants will learn essential techniques, including cake carving, managing frosting consistency, and fondant and Candy Melt modeling. They'll explore a rainbow of frosting colors and learn to wield piping bags with ease, creating cool designs that defy the eye.

Pre-requisites: None

Length: Multi-day/15 hours

Night Out: I Can Pipe Myself Flowers

Grab your friends, unleash your inner cake artist, and join us for a night out of music, mingling and mocktails/cocktails and appetizers while you learn to create your own cupcake masterpiece!

For those of you who want to learn the sweet art of cake decorating in a relaxed, creative and social setting, we bring you the Wilton Night Out class! You will learn how easy it is to make simple designs that wow using Wilton piping tips and buttercream. Make your own version of *I Can Pipe Myself Flowers* using 6 cupcakes as your canvas while listening to the best Miley playlist ever! Our instructor will guide you through 2 hours of lively creativity and laughs with an opportunity to mingle and decorate with Wilton! This isn't just a class – it's an experience that combines the joys of learning, socializing, and treating yourself.

Pre-requisites: None

Length: 2 hours

Night Out: Cacti and Cakechella

Grab your friends, unleash your inner cake artist, and join us for a night out of music, mingling and mocktails/cocktails and appetizers while you learn to create your own cupcake masterpiece!

For those of you who want to learn the sweet art of cake decorating in a relaxed, creative and social setting, we bring you the Wilton Night Out class! You will learn how easy it is to make simple designs that wow using Wilton piping tips and buttercream. Make your own version of *Cacti and Cakechella* using 6 cupcakes as your canvas while listening to the best desert-music-festival-inspired playlist ever! Our instructor will guide you through 2 hours of lively creativity and laughs with an opportunity to mingle and decorate with Wilton! Our "Night Out" isn't just a class – it's an experience that combines the joys of learning, socializing, and treating yourself.

Pre-requisites: None
Length: 2 hours

Night Out: Just Buttercream Brushstrokes

Grab your friends, unleash your inner cake artist, and join us for a night out of music, mingling and mocktails/cocktails and appetizers while you learn to create your own Bob Ross-inspired masterpiece!

For those of you who want to learn the sweet art of cake decorating in a relaxed, creative and social setting, we bring you the Wilton Night Out class! You will learn how easy it is to make simple designs that wow using spatula painting techniques and buttercream. Make your own masterpiece using a 6 cupcake cake as your canvas while listening to the best 1970's happy-playlist ever! And remember, there are no mistakes, just buttercream brushstrokes! Our instructor will guide you through 2 hours of lively creativity and laughs with an opportunity to mingle and decorate with Wilton! Our "Night Out" isn't just a class – it's an experience that combines the joys of learning, socializing, and treating yourself.

Pre-requisites: None
Length: 2 hours

Buttercream Artistry

Discover buttercream carving using basic pottery tools for textured designs. Learn techniques, cake assembly, and preparation for carving in this hands-on course.

Buttercream carving is a creative technique that allows you to create intricate designs and textured patterns on cakes using pottery tools on buttercream frosting. This course demonstrates several carving techniques as well as how to assemble and fill a cake and prepare it for carving. You will also learn several ways to embellish carved cakes, such as accent painting and sprinkle placement. Each student will work individually on their own 6-inch cake to take home!

Pre-requisites: Frost and Flourish: Cakes, or experience with basic cake decorating
Length: 3 hours



Piping Summer Flowers

Everything is better with flowers! This class will help you refine your flower piping practice as you master piping summer flowers including hydrangeas, cosmos, and Gerbera daisies!

Learn to pipe stunning summer flowers from buttercream in this hands-on class. With patience and practice, you will master the core techniques for creating beautiful petals, leaves, and floral designs. Discover the best buttercream recipes for stability, explore essential tools like tips, bags, and couplers, and perfect the art of making filler leaves to complete your floral designs on cakes, cupcakes, and other treats!

Pre-requisites: Frost & Flourish: Cakes or Cupcakes, or equivalent experience
Length: 2 hours



Piping Fall Flowers

Everything is better with flowers! This class will help you refine your flower piping practice as you master piping fall flowers including mums, ornamental cabbages, and zinnias!

Learn to pipe stunning fall flowers with buttercream in this hands-on class. With patience and practice, you'll master the core techniques for creating beautiful petals, leaves, and floral designs. Discover the best buttercream recipes for stability, explore essential tools like tips, bags, and couplers, and perfect the art of making filler leaves to complete your floral designs on cakes, cupcakes, and other treats.

Pre-requisites: Frost & Flourish: Cakes or Cupcakes, or equivalent experience
Length: 2 hours



Piping Palooza

Join our Piping Palooza cake decorating class and unleash your creativity! In this fun and intensive class, you'll be guided step-by-step to completely cover a two-layer, 6-inch cake with an abundance of intricate piping tip designs.

Our expert instructors will teach you how to master various piping techniques, from classic rosettes and elegant ruffles to intricate lacework and bold borders. Using a classic Wilton cake design for inspiration, and the Wilton Method, you'll learn how to handle an array of piping tips, understand icing consistency, and create stunning patterns that will transform your cake into a true work of art. Whether you're a beginner piper eager to learn more, or an experienced decorator looking to refine your skills, this class is perfect for you.

Pre-requisites: Frost & Flourish Cakes or Cupcakes or equivalent experience

Length: 2.5 hours



Coming Up Roses

This class will help you learn how to use buttercream to make different roses, including primroses, rosebuds, and the famous Wilton rose!

Learn to pipe stunning roses with buttercream in this hands-on class. With patience, practice, and the Wilton Method® you will master the core techniques for creating beautiful petals, leaves, and floral designs. Discover the best buttercream recipes for stability, explore essential tools like tips, flower nails, bags, and couplers, and perfect the art of making filler leaves to complete your floral designs on cakes, cupcakes, and other treats!

Pre-requisites: Frost & Flourish: Cakes or Cupcakes, or equivalent experience

Length: 2 hours

Breadmaking Basics

Discover the essential steps to baking fragrant, and delicious fresh bread. Our expert chef instructors will share their foolproof techniques for consistently beautiful loaves.

You will learn the basics of making fragrant, crusty, and delicious baguettes, including how to accurately measure, mix, and proof your dough. This class will give you the details on basic techniques, the necessary equipment, and how to solve problems with the dough or texture of the bread. Join us in learning time-tested techniques for beautiful bread every time you bake—and take home several loaves to enjoy!

Pre-requisites: None

Length: 3 hours



Magnifique Macarons: Basics

Come and learn the art and science of macarons as you make and fill your own macarons to take home!

Often called the princess of cookies, macarons are notoriously fussy and require precision to make successfully. Our classically trained pastry chef instructor will help you learn the tips and tricks to make beautiful macarons every time! You will make the batter, pipe the shells, and assemble them with our buttercream filling. You also learn about other traditional fillings, and classic techniques used when assembling. Come and learn the art and science of macarons as you make and fill your own macarons to take home! Say “Oui, merci” to this informative class!

Pre-requisites: None

Length: 3 hours

Magnifique Macarons: Advanced

Elevate your macaron skills with advanced techniques: piping melted chocolate, using sprinkles and edible inks, and creating special shapes and colorful designs.

Ready to take your macaron skills to the next level? This class will focus on advanced techniques including coloring the shells and working with advanced fillings such as lemon curd, salted caramel and ganache. Students will also work on piping special shapes and colorful designs to add an elevated flair to these quintessential Parisian pastries.

Pre-requisites: Magnifique Macarons: Basics, or equivalent experience
Length : 3 hours

Ciao Dolci! Italian Pastries

Join our Italian Pastries class! Master the art of cannoli and zeppole, from crispy shells to luscious fillings. Bring home a dozen treats and impress everyone!

Our Italian pastries class will help you master the art and science of creating delicious cannolis and zeppoles! Perfect for all baking enthusiasts, this class will guide you through assembling, making the fillings, and baking these classic Italian treats. Learn the secrets to crispy cannoli shells, luscious fillings, and perfectly fried zeppoles. Delight in the rich flavors of Italy and bring home the skills (and approximately 2 dozen pastries) to impress your friends and family with homemade pastries. Book your spot today and embark on a sweet culinary adventure!

Pre-requisites: None
Length: 3 hours

Advanced Level Classes

Masters Series Bundle

Our Master Series class bundle is an exceptional opportunity to take your baking and decorating skills to the next level. Only the courses that are designated as Master Classes are approved by the Illinois Board of Higher Education (“IBHE”). For Wilton Sweet Studio Master Class IBHE terms and conditions, please visit wilton.com/ibhe-terms-conditions

The Wilton Master Series consists of five modules taught by expert instructors in our new state-of-the-art studio at Wilton Headquarters. Join other bakers and decorators from around the world who all share a passion for excellence in the craft for two weeks of piping, baking, pulling sugar, modeling fondant, and furling and whirling gum paste. Each Master Series graduate receives an official Wilton Sweet Studio certificate and chef’s jacket upon completion.

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Pre-requisites – Wilton Cake Decorating and Fondant basics classes, or equivalent experience. Contact us @ WiltonSweetStudio.com if you have questions about whether our Master Series is appropriate for you!

Length: Multi-day; 120 hours total

Advanced

Master Piping

Elevate your cake decorating skills with our comprehensive 10-day master-level course. This intensive program delves deep into advanced piping techniques and intricate design elements.

Under the guidance of veteran piping experts, you will master precision piping, delicate lacework, and sophisticated floral designs using a variety of advanced techniques. Each day is packed with hands-on practice, in-depth tutorials, and personalized feedback to refine your artistry and ensure you achieve expert-level proficiency. By the end of this course, you will have created an array of stunning designs, including a final cake project showcasing your newfound skills. Join us and transform your passion for cake decorating into true mastery.

Pre-requisites: Intermediate level Wilton decorating classes or equivalent experience.

Length: Multi day, 60 hours total



Master Baking

A well-baked cake is essential to success. This class uses specific recipes to help you learn the methods pastry chefs employ, including creaming, whipping, and folding.

Join our comprehensive cake baking class and become a cake master! This class covers the fundamentals of baking and decorating, guiding you through five different cakes, fillings, and icings. You will learn how to scale ingredients accurately, master essential baking techniques like proper mixing, creaming, and folding, and prepare cake pans for perfect results every time. Discover the secrets to baking carrot, chiffon, pound, chocolate, and white cakes from scratch. Our expert instructors will teach you how to make delicious fillings such as Bavarian cream, lemon curd, and chocolate mousse. You'll also perfect a variety of icings including cream cheese, French buttercream, Swiss meringue, chocolate, and poured ganache. By the end of this multi-day class, you'll be adept at layering, torting, filling, and icing cakes, ready to impress with your creations.

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Pre-requisites: Wilton beginner baking classes or equivalent experience

Length: Multi-day, 18 hours total

Master Fondant

Delve into the art of fondant decoration in our immersive class. From mastering basics like handling and tinting to advanced techniques such as 3D effects and fabric creation, you'll learn it all.

Covering cakes with fondant will become second nature as you learn all the advanced techniques necessary to elevate your cake decorating artistry. This class will cover rolling, cutting, shaping, coloring, and molding to create 3D effects. Create fondant bows and loops, master fabric techniques, and craft stunning palm leaves. Finally, you will learn fondant painting techniques that will help you further define your creations with depth and dimension.

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Pre-requisites: Fondant Basics or equivalent experience
Length: Multi-day, 12 hours total

Master Gum Paste

In this advanced gum paste techniques class, you'll delve into the art of creating lifelike flowers, small figures and arranging your beautiful flowers into an impressive arrangement to adorn cakes.

From mastering the basics of preparing, handling, rolling, coloring, and storing gum paste to honing advanced techniques like imprinting, texturizing, and detailing, this class will help you bring intricate designs to life. Craft a diverse array of flowers and leaves, including roses, rose buds, leaves, wild rose, daisy, and cosmos, each with its unique beauty. This class will also explore the use of gum paste to create non-flower items. Explore the art of accenting, coloring, and highlighting gum paste using color and pearl dust, adding depth and dimension to your stunning creations.

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Pre-requisites: Fondant Basics or equivalent experience
Length : Multi-day, 12 hours total



Master Sugar

Refine your sugar artistry in our advanced class, where you'll immerse yourself in two days of intensive training. Throughout the course, you'll explore a variety of sugarwork techniques, including pulling, pouring, blowing, and casting.

Under the guidance of expert instructors, you'll learn the intricacies of working with Isomalt, mastering various recipes and techniques for pulling, blowing, casting, spinning, and piping. Additionally, you'll delve into essential sugar basics, such as proper cooking, coloring, handling, and storage, ensuring you have a solid foundation for your creations. As you progress, you'll also gain valuable insights into equipment usage and care, allowing you to seamlessly execute your sugar designs. Let your imagination run wild as you learn to create free-form sugar designs, including captivating, whisked cages and textured pours. In addition to honing your technique, you'll also focus on creating stunning sugar flowers and learn to craft ribbons, bows, and butterflies as well

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Pre-requisites: Experience working with hard candy or caramels

Length: Multi-day, 18 hours total