



Watch your skills blossom!

Course

2

Design Breathtaking Flowers and Bouquets



Explore sophisticated ways to bring your cakes and desserts to life by enrolling in **Course 2- Flowers and Cake Design!** You'll be delighted at how easy and fun it is to **create amazing flowers**, such as pansies, lilies and the famous Wilton Rose.



Your Wilton Method Instructor will guide you as you **easily create** detailed fondant and gum paste blossoms, and pipe several of the most popular royal icing flowers. And, you'll discover the **secrets of arranging** them in a beautifully balanced cake-top bouquet.



Your final cake, along with every technique you've practiced in this course, will be a testament to how well you've **improved your decorating skills!**



When you've completed Course 2, you'll have the ability to create beautiful blooms using fondant, gum paste and royal icing. Your cakes are sure to be the **star of every party!** Enjoy all of this while having a **fantastic experience** sharing the excitement of decorating with other students. Sign up for **Course 2-Flowers and Cake Design** today!



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A course kit and additional supplies may need to be purchased to get the full benefits of this course.