



1:12 Wedding Cake class with Ruth Stewart

\$80.00

Friday 9-4

Come and learn how to make 3 tier wedding cakes fit for any miniature occasion. Or maybe you want to replicate a wedding cake of your own? Now's your chance to learn how it's done! I will teach you how to make a cake that's sliceable and layered with texture. Also how to decorate with frosting and needle tips. Yes, don't forget those roses and leaves! We will use Polymer clay to make them and you will get a rose tutorial to take home and practice with. When your done you will have a beautiful cake to display along with all your tools and goodies to make more!

To register email ruth@stewartdollhousecreations.com or call 406-734-5379

You can also mail a check to:

Ruth Stewart

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