

Class Title: White Chocolate Curl Cake

Instructor: Zane Beg

Description: Learn how to make the white chocolate curls for the Rose Cake.

Date/Time Saturday April 19, 1:00 pm – 3:00 pm

Supply List:

6" dummy

5# of white chocolate (candy melts)

2" or 3" putty spatula (if you do not have teacher will have them to buy)

Metal scraper (if you do not have teacher will have them to buy)

Spatula

10" cake board covered in gold foil

Small bowl to melt chocolate in

12" x 12" marble or formica board or larger

Rose chocolate curler (if you do not have teacher will have them to buy)

Box to take home project.

\* (we find in this class, that some of the students will take their time in learning how to make the curls, so you might not be able to take a completed project home). But you will learn how to make the curls.

If you want the teacher to supply all the supplies just email and we can give you a price: [norman@thesweetlife.com](mailto:norman@thesweetlife.com)