

Fondant Cupcake:

Sweet Edible Art Class for the Whole Family



Other supplies

- Eggs and melted butter or oil to prepare the cupcakes
- Toothpicks
- Parchment paper or wax paper
- Napkins or paper towels
- Butter knife or small icing spatula or spoon
- Cup of water
- **Optional** (only if you have any at home): If time permits, we could use other items that are not in the kit, such as spoon, fork, Cookie cutters of your choice, texture rolling pins, impression mats or decorating molds.

Sweet T's Edible Art Class Instructor

My name is Tina Valdez, my passion is to demonstrate the love of baking and cooking to all my learners. I have been teaching children and adults baking, cake/pastry decorating and cooking classes for over 20 years. I enjoy easy and more advance fun scratch baking, cake decorating and cooking. I've been baking and cooking for 40 years for my family and friends which means the possibilities are endless. Cooking and baking from scratch and semi scratch is very exciting to see the outcome. I am super excited to teach, and inspire your creative chefs. I can't wait to meet you in your kitchen.

I believe all ages and levels of ability could learn to bake and cook with some guidance. I have a love for youngsters and all ages, to enjoy and try different methods of cooking, baking and cake decorating. All levels are welcome to join my classes. I love to encourage all my learners as cooking and baking is an art, no matter what it is, it's all amazing.

I can't wait to meet you in one or more of my classes. All my classes are designed for all ages.