Sunday, January 13th, 2019 1:00 pm – 3:30 pm \$75 **French Macarons:** Salted caramel & chocolate macaron

Saturday, January 20th, 2019 1:00 pm - 3:30 pm \$75

Ombre Cake with Nicole: Ombre (colour blend) macaron drip style cake

Sunday, January 27th, 2019 1:00 pm – 3:30 pm \$75

<u>Drawing with Chocolate:</u> Using chocolate as art media to create

different designs on cakes and chocolate pieces

Saturday, February 3rd, 2019 1:00 pm − 3:30 pm \$75

<u>Cake Decorating with Butter Cream:</u> Heart Shaped flower basket

Sunday, February 9th, 2019 1:00 pm – 3:30 pm \$75

Valentine Chocolate Special: Valentine bonbons and gift boxes

Sunday, February 24th, 2019 1:00 pm - 3:30 pm \$75

Caramel, Caramel & Caramel: Caramel ice cream, macadamia caramel

tart and spun caramel cage

Saturday, March 3rd, 2019 1:00 pm – 3:30 pm \$75 Unicorn Fondant cake: mini two tier fondant cake

Sunday, March 17th, 2019 1:00pm – 3:30 pm \$75 **Fun with lemon:** lemon sorbet, tart and panna cotta

Saturday, March 17th, 2019 1:00 pm - 3:30 pm \$75

Fondant wedding cake: Fondant wedding design basic

Sunday, March 24th, 2019 1:00pm – 3:30 pm \$75

Charles' Favourite: Crepe, Napoleon slices & warm chocolate tart

Sunday, April 7th, 2019 11:00 am – 3:30 pm \$125

Easter Chocolate Making: Easter 3Ds, egg filled bonbons & colouring

Sunday, April 28th, 2019 1:00pm – 3:30 pm \$75 <u>French Macaron:</u> Cherry blossom & rose water

Sinfully The Best

Chocolates & Fine Foods 13 – 3993 Chatham Street, Steveston Village, Richmond, BC

Winter Classes (with Pastry Chef Charles & Pastry Chef Nicole)
Classes are in small groups of 6 to 7 participants in Sinfully Too's
kitchen at 3531 Bayview Street, Unit 115, Steveston Village. You will
be provided with everything you need. As class size is limited, please
e-mail or phone in to reserve your space as soon as possible.
e-mail: sinfullythebest@gmail.com Tel: 604-272-2655

