



ADVANCED BAKING SERIES



Discover the art of French patisserie in this hands-on, two-day baking experience! Learn to create the iconic Charlotte Russe completely from scratch - from delicate ladyfingers and airy génoise sponge to silky Bavarian cream and elegant decorations.

Learn, Bake & Take Home

- Crafting ladyfingers & génoise sponge
- Making smooth Bavarian cream
- Assembling and molding the Charlotte Russe
- Whipped cream piping, chocolate décor & elegant finishing

What to Expect

October 7: Craft ladyfingers, génoise sponge, and silky Bavarian cream from scratch.

October 8: Assemble and decorate your elegant Charlotte Russe with professional finishes.

COST: \$185

TIME: 9:30 AM - 12:30 PM (BOTH DAYS)

FOR REGISTRATION: