



Decorate a cake for Mother's Day

Thursday, May 7
in Oregon City

6-9 pm

Choose one cake style to make:



The Rosette Cake

Strawberry cake with cheesecake-flavored filling and pink icing rosettes over the entire cake.



The Sparkle Cake

White chocolate cake with raspberry filling and pink icing. It is decorated with sugar crystals.



The Cherry-on-Top Cake

Cherry cake with cherry filling and white icing. It is decorated with fresh cherries.

** We can custom-make sugar-, dairy-, or gluten-free cakes upon request.*

What's Included:

Hands-on instruction:

- Step-by-step guidance on all layering, icing, and piping techniques.

Creative Freedom:

- All the tools and supplies needed to create unique, personalized designs.
- Let us know if you want a different flavor combination than is shown.

The Goods:

- A custom box to safely transport your cake home.
- All recipes in a handout.
- Access to videos to guide you through the recipes when you are on your own.
- A baking gift bag.
- Snacks and drinks.

Register by May 3

\$65 per person.

We can only take 10 registrations. Sign up today!

Email: kristiwal@outlook.com.

Please list your name, cake style, phone, and email address.

AND

Pay by Venmo. Scan the QR code: @pinkretreatevents



Call: 503-360-5063

The address and confirmation will be given to you upon payment and an email confirmation from us.

