Sunday, January 12th, 2020 1:00 pm – 3:30 pm \$75

Chocolate Bonbons: Chocolate bonbons, caramel and truffle

Saturday, January 18th, 2020 1:00 pm – 3:30 pm \$75

Cookie Decorating

Sunday, January 26th, 2020 1:00 pm − 3:30 pm \$75

Macarons: Passion fruit, black berry and chocolate

Saturday, February 1st, 2020 1:00 pm – 3:30 pm \$75

Fondant Wedding Cake

Sunday, February 2nd, 2020 1:00 pm − 3:30 pm \$75

Valentine Chocolate: Valentine 3Ds filled with bonbons

Sunday, February 23rd, 2020 1:00 pm - 3:30 pm \$75

Macarons: Blueberry lemon, salted caramel and matcha

Saturday, February 29th, 2019 1:00 pm - 3:30 pm \$75

Fun with String Work

Saturday, March 7th, 2020 1:00 pm - 3:30 pm \$75

Cake Carving - Butterfly

Sunday, March 8th, 2020 1:00 pm – 3:30 pm \$75

<u>Chocolate Dessert:</u> Warm chocolate cake, pecan tart and chocolate

ice cream

Sunday, March 22nd, 2020 1:00 pm − 3:30 pm \$75

Easter Chocolate: Easter 3Ds and Easter eggs filled with praline

Saturday, March 28th, 2020 1:00 pm - 3:30 pm \$75

Fondant Animal



Sinfully The Best Chocolates & Fine Foods

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

Winter Workshop

(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.

