

Edible Lace Cookies

Saturday October 13, 2018 1pm-2pm



Make delicate appliques with Sugar Veil edible lace and decorate these finely detailed cookies.



Vergaline Stansberry left the Garden State of New Jersey in 1970; she attended the Academy of Arts in San Francisco and is a graduate of the California Culinary Academy. She joined the Contra Costa Cake & Sugar Arts Society cake club in 2017 where she was a first time competitor and won 2nd place in the Intermediate cake decorating category. She enjoys all craft mediums but her passion is in cake decorating and developing her sugar art skills. Vergaline is also a member of Icing Smiles, a non-profit organization whose members bake and decorate over-the-top cakes for terminally ill children and their families.