



# The Bake Fest 2025

BAKING DAY  
October 4, 2024

9:00 AM - 10:30 AM CDT	<b>Main Stage</b> <i>Event Kickoff</i> <i>Keynote Address: Say Yes, Then Figure it Out - Gale Gand</i>		
10:30 AM - 10:50 AM CDT	<b>Break</b>		
10:50 AM - 12:45 PM CDT	<b>Bakery-Style Apple Spice Cream Puffs</b> <i>Molly Wilkinson</i>	<b>The Perfect Cheesecake</b> <i>Heather Farmer</i>	<b>Pastry School Secrets</b> <i>Mel Asseraf</i>
12:45 PM - 1:00 PM CDT	<b>Break</b>		
1:00 PM - 2:00 PM CDT	<b>Main Stage</b> <i>Ask Me Anything Instructor Panel - Molly Wilkinson, Heather Farmer, Mel Asseraf</i> <i>Perfectly Even Dough Every Time - Birchberry</i> <i>Gluten-Free Baking Made Easy - Naturally FC</i>		
2:00 PM - 2:10 PM CDT	<b>Break</b>		
2:10 PM - 4:05 PM CDT	<b>One Dough, Endless Cookies</b> <i>Tammy Brennan</i>	<b>Mastering the Bundt With Indian Inspired Flavor</b> <i>Hetal Vasavada</i>	<b>Artisan Sourdough Made Simple</b> <i>Maria Baradell</i>
4:05 PM - 4:20 PM CDT	<b>Break</b>		
4:20 PM - 5:20 PM CDT	<b>Main Stage</b> <i>Ask Me Anything Instructor Panel - Tammy Brennan, Hetal Vasavada, Maria Baradell</i> <i>Infusing Made Easy with LEVO - LEVO</i> <i>Win a Bosch Mixer and See It in Action - NutriMill</i>		
5:20 PM - 5:30 PM CDT	<b>Break</b>		
5:30 PM - 7:25 PM CDT	<b>Foolproof Muffins</b> <i>Danielle Sepsy</i>	<b>Decadent Allergy-Friendly Chocolate Celebration Cake</b> <i>Katie Stymiest</i>	<b>Demystifying Leavening: The Science of Rise</b> <i>Kristin "Baker Bettie" Hoffman</i>
7:25 PM - 7:40 PM CDT	<b>Break</b>		
7:40 PM - 8:30 PM CDT	<b>Main Stage</b> <i>Ask Me Anything Instructor Panel - Danielle Sepsy, Katie Stymiest, Kristin "Baker Bettie" Hoffman</i> <i>End of Day Remarks</i>		
8:30 PM - 9:00 PM CDT	<b>Happy Hour</b>		



## The Bake Fest 2025

DECORATING DAY

October 5, 2024

9:00 AM - 9:25 AM CDT

### Main Stage

*Day 2 Welcome Message*

9:25 AM - 9:30 AM CDT

### Break

9:30 AM - 11:25 AM CDT

### Transfer Techniques for Standout Cookies

*Julia M. Usher*

### Crafting Professional Chocolate Bars at Home

*Sheldon Taylor-Timothy*

### Cakesicles & Custom Treat Boxes

*Stephanie James*

11:25 AM - 11:40 AM CDT

### Break

11:40 AM - 12:40 PM CDT

### Main Stage

*Ask Me Anything Instructor Panel - Julia M. Usher, Sheldon Taylor-Timothy, Stephanie James*

*Fall Cookie Decorating Made Butter - Challenge Butter*

*Discover the Easy Way to Make Cake Pops - Daisy Makes and Stover & Company*

12:40 PM - 12:50 PM CDT

### Break

12:50 PM - 2:45 PM CDT

### Realistic Apple Cake from Start to Finish

*Haein Kim*

### Cake Decorating 101, Sponsored by LorAnn Oils

*Kala Boulard*

2:45 PM - 3:00 PM CDT

### Break

3:00 PM - 3:30 PM CDT

### Main Stage

*Ask Me Anything Instructor Panel - Haein Kim, Kala Boulard*

3:30 PM - 3:40 PM CDT

### Break

3:40 PM - 5:35 PM CDT

### Picture Perfect Buttercream Transfers

*Katelyn Allen*

### Fall Florals for Beginners

*Lauren "Lolly" Anderson*

### Lifelike Wafer Paper Magnolias

*Anna Astashkina*

5:35 PM - 5:50 PM CDT

### Break

5:50 PM - 6:40 PM CDT

### Main Stage

*Ask Me Anything Instructor Panel - Katelyn Allen, Lauren "Lolly" Anderson, Anna Astashkina*

*Grow Your Baking Business with The Bake Fest*

6:40 PM - 6:45 PM CDT

### Break

6:45 PM - 8:15 PM CDT

### Main Stage

*Keynote Address: What Cake Has Taught Me About Life, Love, and Resilience - Ron Ben-Israel*

*Day 2 Wrap-Up*

8:15 PM - 9:00 PM CDT

### Happy Hour