



Cake Decorating

Duration: 3 hours (approx.)

Dates: 17th October 2018
5.30pm -8.30pm (ish)

Cost: \$100

Includes: recipes; take-home goods from the night's production; drinks and nibbles as well as a "goodie bag".

Please note:

This is a general class based around classic cakes and gateaux. Shaped, novelty and wedding cakes are not covered on this class

Course description

You'll learn some of the techniques required to turn out some impressive and professional looking cakes and gateaux. With plenty of time spent getting your hands dirty, we'll have you making layer cakes, impressive creations with multiple insert levels, poured glazes, and just an excellently presented drizzle cake.

Skills/equipment required:

A willingness to laugh and get your hands messy.

Items covered include:

Getting the foundation right

Learn the tricks around levelling and splitting a cake evenly for filling. Plus you'll need to be comfortable using decorating wheels, piping bags, palette knives and scrapers.

Joconde

We'll show you how to use this quick and simple sponge to make layer cakes, mousses cakes complete with inserts, roulades and other fancy desserts.

Decoration

It isn't enough to be able to make a great cake, it needs to look good as well.

We'll show you some glazing options and techniques, some simple and not so simple decorations, make the most out of your creations.

