



## CUPCAKE DELUXE MASTERCLASS

## MASTERCLASS

## COURSE DETAILS

COURSE NAME: EXPERIENCE:

## CUPCAKE FAVOURITES MASTERCLASS BEGINNERS/INTERMEDIATE

This course builds on the skills learnt in the Cupcake Masterclass (though you don't have to have done this course prior) and is perfect for kids (under 16 must be accompanied by a paying adult) and adults alike. The course shows students how to use and cover cupcakes using fondant as well as some basic piping skills to pipe some lovely cupcakes.

LENGTH OF COURSE:

COURSE DETAILS:

In this course students will initially learn a range of terminologies associated with fondant cake covering and piping including:

- What is Fondant

3 - 3.5 hours

- Differences in Brands
- Fondant vs Gum Paste / Moulding Paste
- How to harden Fondant ie use of Tylose / CMC / Gum Trag
- How to colour fondant
- Buttercream / Royal Icing / Whip 'N Ice
- Lustre dusts and their application
- Clik Stix cutters

Students will then be shown and will themselves:

- Colour fondant and buttercream icing
- Use a variety of moulding techniques to make

figurines and other fondant shapes including a clown, bee, butterflies, flowers and leaves

- Use the coloured fondant to cover and decorate a variety of cupcakes

- Use the buttercream and the famous grass/hair piping tip to make a beautiful Summer Garden complete with butterflies and a flower assortment

- Use a large open piping tip to make a beautiful swirl as the basis for your beehive cupcake.

- Use of textures mats

- Use and application of lustre dusts to decorations and cupcakes to show how they can enhance the overall appearance of your cake decorations

Use Clikstix cutters and / or moulds to make butterflies and flowers to decorate cupcakes
A lot of the skills learnt in this course can also be applied to larger cakes

WHATS INCLUDED: The course fee includes everything including the 6 cupcakes, fondant, and even the box your cupcake home.

Students will also have full use during the course of all the tools, colours, petal dusts, glitters etc necessary to complete all of the above. We supply everything !

We do recommend that students may wish to bring an apron to protect their clothing.

COST: \$149