



ENCHANTED

CUPCAKE & COOKIE MASTERCLASS

COURSE SUMMARY

COURSE NAME: ENCHANTED CUPCAKE & COOKIE
MASTERCLASS

EXPERIENCE: BEGINNERS

This course aims to teach all students a range of fondant covering and piping skills which can be used on cupcakes but also transfer to larger cakes in the future. We have also introduced an additional element to this class – Cookie Covering. The course shows students how to use and cover cupcakes and cookies using fondant as well as some basic piping skills to pipe some lovely cupcakes and a single cookie.

LENGTH OF COURSE: 3 -3.5 hours

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

- What is Fondant
- 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 / Rich N Smooth

Students will then be shown and will themselves:

- Colour fondant and buttercream like icing
- Use a variety of moulding techniques to make a variety themed figurines and accessories
 - Use the coloured fondant to cover and decorate a variety of cupcakes as well as a premade cookie.

- Use the buttercream like icing and a several piping tips to create unique patterns
- Use a variety of cutters and moulding tools to shape the figurines and the accessories on your cupcakes. You will be amazed at how much you learn.
- how to use inlays in your fondant
- 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 5 cupcakes and cookie, fondant, and even the box to take your wonderful creations home.

Students will also have full use during the course of all the tools, colours, and ingredients 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