



# CHRISTMAS CUPCAKES

**COURSE NAME:** CHRISTMAS CUPCAKES

**EXPERIENCE:** BEGINNERS

This fun course is perfect for kids (under 18 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 how to pipe a gorgeous Christmas tree.

**LENGTH OF COURSE:** Around 3 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
- Hardening Fondant ie use of Tylose/CMC/Gum Trag
- How to colour fondant
- Buttercream / Royal Icing / Whip 'N Ice

Students will then be shown and will themselves:

- Colour fondant and buttercream icing
- Use the coloured fondant to cover and decorate 5 gorgeous cupcakes including a gift wrapped cupcake, snowflake, santa claus, Christmas pudding and an elf
- Use the buttercream to pipe a Christmas tree adorned with stars
- Use of textures mats
- 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 to 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: \$129



\*No other discount offers apply to this special offer price