

COURSE:

3D CASTLE CAKE

EXPERIENCE:

Beginners-Intermediate (previously knowledge of working with fondant would be advantageous)

COST:

\$75 (3-3.5 hours)

COURSE REQUIREMENTS:

7 inch round cake and 5 inch round mud cake
7 inch square cake and round cutters (for Turrets or use cake scrolls
1 KG Fondant / Ready To Roll
500g Ganache
Paste / Gel colours to suit the colour you would like for the castle
Medium to large rolling pin
Small paint brush
Piping Bag
3 Piping tip
10 to 12 inch cakeboard
Small Rose Leaf Petal cutter (small)
Royal Icing (including spoon and container to make the royal icing in)
Small 5 petal flower cutter
Shaping Tools
Fondant Smoother
Cashous (silver or coloured at your choice)
Bread Knife
Small sharp knife



COURSE:

NOAHS ARK CAKE

EXPERIENCE:

Beginners-Intermediate (previously knowledge of working with fondant would be advantageous)

COST:

\$75 (3-3.5 hours)

COURSE REQUIREMENTS:

7 inch mud cake

6 inch card cake board

500g Ganache

1 kg fondant

Bread knife

Small cutting board

Small knife

9 or 10 inch cake board

Large pastry mat

Liquid Colours, must include brown, yellow, peach in the creative liquid brand (other brands don't mix well with rose spirit)

Paste / Gels, blue and animal tones

Rose spirit

#3 piping tip

Toothpicks.



COURSE:

LOUIS VUITTON CAKE

EXPERIENCE:

Beginners-Intermediate (previously knowledge of working with fondant would be advantageous)

COST:

\$75 (3-3.5 hours)

COURSE REQUIREMENTS:

5" or 6" mud cake (uncovered) of about 7cm high (round or square)
1kg of Ready To Roll Icing (plastic icing / fondant) - colour white
500g of chocolate ganache
Pastry mat (large)
9inch Cakeboard (round or square to match the cake)
Rolling pin (must be a large rolling pin)
Small rolling pin
Cake / fondant smoother
Shaping tools
Flower glue
Paint brush
Icing colours (pick whichever colours you want for your handbag)
Sharp knife
Bread knife
Apron
Container to take home any cut off cake
Tylose
Gold or silver colours
Cornflour
scheme)
Small cutting board
Small spatula
Stitching tool
Round cutters (small)
Square cutter (small)
#4 piping nozzle (not bag)
4 petal flower cutter.
Gold,brown and ivory colours.
Rose spirit
Small round tipped brush



COURSE:

NAPPY BAG CAKE

EXPERIENCE:

Beginners-Intermediate (previously knowledge of working with fondant would be advantageous)

COST:

\$75 (3-3.5 hours)

COURSE REQUIREMENTS:

5" or 6" mud cake (uncovered) of about 7cm high (round or square)
1kg of Ready To Roll Icing (plastic icing / fondant) - colour white
500g of chocolate ganache
Pastry mat (large)
9inch Cakeboard (round or square to match the cake)
Rolling pin (must be a large rolling pin)
Small rolling pin
Cake / fondant smoother
Shaping / Modelling tools
Flower glue
Paint brush
Icing colours (pick whichever colours you want for your nappy bag)
Sharp knife
Bread knife
Apron
Container to take home any cut off cake
Tylose
Gold or silver colours
Cornflour
scheme)
Small cutting board
Small spatula
Stitching tool
Round cutters (small)
#4 piping nozzle (not bag)
Blossom Flower Cutter (various sizes).
Rose spirit
Small round tipped brush
1 x Wooden skewer



COURSE:

CUPCAKE WORKSHOP

EXPERIENCE:

Beginners

COST:

\$70 (3-3.5 hours)

COURSE DETAILS:

Learn different techniques for covering cupcakes from novelty to more formal cupcakes including buttercream and rolled fondant.

Learn different decorations in sugar art including flowers, bows, handbags, shoes, pipe work and animals.

Students are free to bring 12-24 cupcakes and choose from a variety of cupcakes (refer photos). At their choice they will make cupcakes using all the techniques discussed above (12-24 is time permitting and the actual quantity decorated during the course will be dependent on the degree of complexity of designs chosen).

COURSE REQUIREMENTS:

- 12-24 cupcakes (refer above)
- 700ml Buttercream Icing / Whip N Ice
- 600g White Fondant / RTR
- 2 Cups Royal Icing (can be made up during the course)
- Piping Bags and Tubes
- Colours – Pastes/Gels
- Modelling Tools
- Cookie Cutters (cupcake size in your choice of design)
- Flower Cutters



COURSE:

MULTI FLOWERS

EXPERIENCE:

Beginners

COST:

\$65 (3 hours)

COURSE DETAILS:

In this course students will learn to make a multitude of different type of flowers (refer photos) all using rose petal cutters.

COURSE REQUIREMENTS:

- Rose / Leaf Cutters Set of 6
- Small amount of cornflour
- 250 Grams of Moulding Paste / Gum Paste
- Colours – Gel/Paste
- Dust Colours / Chalks
- Stamens – your choice
- Flower Wire – 26 or 28
- Paint Brush
- Flower forming foam
- Aluminum foil



COURSE:

FANTASY TREE

EXPERIENCE:

Beginners

COST:

\$70 (3-3.5 hours)

COURSE DETAILS:

In this course students will learn to make a beautiful fantasy tree trunk including a multitude of 3D animal figurines and flowers.

COURSE REQUIREMENTS:

- 2 x 6" mud cakes (uniced or cake dummies)
- Piping Bags and tubes
- 1kg Chocolate Fondant / RTR
- Rolling Pin
- 400g Buttercream or Whip N Ice
- 500g Moulding Paste / Gum paste
- Coconut Shredded
- Colours – Gel / Pastes
- 10" Cake Board
- Modelling Tools
- 350g Ganache (if using cake)
- Small/Medium Spatula

