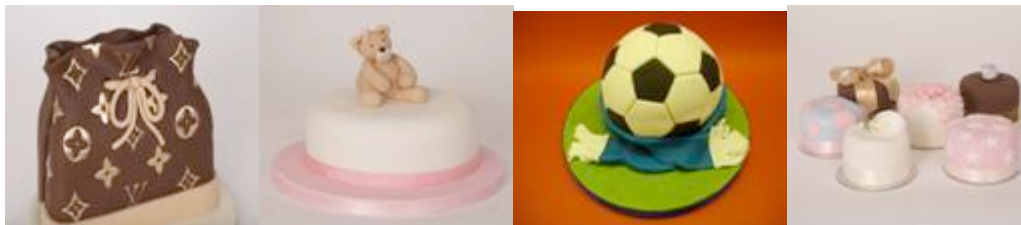


FOR IMMEDIATE RELEASE

CAKES 4 FUN EXPANDS CAKE DECORATING COURSES

23 April 2010 – To satisfy an ever-growing demand for cake decorating courses, Cakes 4 Fun, a leading cake company in Putney, has recently expanded the number of courses and times available to make them more accessible to students.



Novice and semi professional cake makers and decorators can choose from over **10 different types of cake decorating courses** which are now **available seven days a week** and **on selected evenings**. Courses include mini iced cakes, cupcakes, 3D cakes, basic cake decoration, cookies, stacked cakes, sugar flowers, piping flowers, royal icing, modelling, starting your own cake business from home and secrets of our success.

Different types of courses will be added to the programme on an on-going basis. And extra dates will continue to be added for Cakes 4 Fun's most popular courses including the Ultimate Cupcake and 5-day Intensive Cake Decorating Courses.

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A second teaching room has been created on-site to house additional students. The room takes a maximum of six students so classes are kept small and intimate. Both teaching rooms are located near Cakes 4 Fun's kitchens to help retain the experience of being within a working cake environment.

Carolyn White, Director of Cakes 4 Fun, said: "Since we started teaching cake decorating course in January 2008, they have gone from strength to strength. At the beginning of this year we decided to expand our courses and create another dedicated teaching room.

"So far this year, the demand for our additional courses has been phenomenal. But we will continue to listen to our students, monitor which courses are popular and adapt our programme accordingly."

All cake courses run for either one, two or five days on almost every day of the month, ranging in price from £99 to £695, inclusive of all ingredients and equipment. Evening courses run for single nights or across several weeks.

Once students attend one of the courses, they can then purchase the necessary equipment and decorations from Cakes 4 Fun's Sugarcraft shop to ensure their future creations are a success.

Full course details can be found on Cakes 4 Fun's website:

www.cakes4funshop.co.uk.

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Editor's notes

Cakes 4 Fun creates delicious, unique and fun bespoke cakes to suit every occasion – from weddings, civil partnerships, corporate events, christenings and birthdays.

The company started in 2001 at Carolyn White's kitchen table and was born out of her passion to design fun and delicious cakes. Following her redundancy from the world of publishing, Carolyn started to grow the business through local customers. The company now operates from two busy shops in Putney where the order books are full of cakes for all occasions.

Every cake is hand-baked and all the delicious and mouth-watering fillings are created on site to ensure the cakes not only look stunning, but taste amazing too.

The company specialises in stunningly simple designs that give maximum effect – clean smooth lines, creative use of colour, exquisite sugar or fresh flowers, fun hand crafted sugar bridal models and delicate sugar detail.

Cakes 4 Fun bespoke service is available to those wanting something a little different. This ensures that specific requirements can be incorporated into a design that is truly unique.

www.cakes4fun.co.uk