



## **FOR IMMEDIATE RELEASE**

### **LEARN TO MAKE CHILDREN'S NOVELTY CAKES WITH DEBBIE BROWN**

19 January 2010 – Cakes 4 Fun, a leading cake company in Putney, is hosting a Thomas the Tank Engine cake course in January and a Rainbow Magic Castle cake course in March for those who want to learn to make children's novelty cakes. These novelty courses are in addition to the general cake courses that Cakes 4 Fun has been running since January 2008.

The two courses are run by Debbie Brown, the UK's bestselling author of character and novelty cake books, and are ideal for beginners or for those who want to improve or consolidate their cake decorating and sugarcraft skills.

The two-day Thomas the Tank Engine cake course, on 28-29 January 2010, focuses on carving and covering the 3D cake and decorating it using a variety of modelling and shaping techniques.

The two-day Rainbow Magic Castle cake, on 8-9 March 2010, focuses on cutting and covering the cake, building on the design with clever sugarpaste work and finally completing the cake with seven rainbow fairies and perfecting with modelling skills.

Carolyn White, Founder and Director of Cakes 4 Fun, said: "Due to popular demand, we are delighted to host another two fabulous children's novelty cake courses by Debbie Brown.

"Both courses are ideal for beginners or for those who want to improve their skills. The Thomas the Tank Engine cake is loved by children all over the world and makes any birthday celebration extra special. And the Magic Castle cake is one of the prettiest cakes ever and makes a perfect cake for any little girl."

The courses run from 10am to 4pm on both days and are held in Cakes 4 Fun's new teaching room, which adjoins their kitchens to help retain the experience of being within a working cake environment. Both courses cost £275 each and include all ingredients, equipment and the cake.

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 and booking details can be found on Cakes 4 Fun's website:  
[www.cakes4funshop.co.uk](http://www.cakes4funshop.co.uk).

- Ends -

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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](http://www.cakes4fun.co.uk)