



FOR IMMEDIATE RELEASE

**FANTASTIC NEW RANGE OF WEDDING CAKE COURSES
FROM CAKES 4 FUN**

12 June 2009 – Cakes 4 Fun has recently introduced a fantastic new range of wedding cake courses for the amateur or semi-professional cake maker and decorator. These courses are in addition to the general cake courses that Cakes 4 Fun has been running since January 2008.

Brides, grooms, family members and friends can learn a variety of skills on the courses, from designing a wedding cake to how to cut, split, fill, cover, stack and decorate a cake.

Since the wedding cake courses were launched in Spring 2009, nine brides and grooms have attended one or more courses in anticipation of making their own wedding cakes.

Carolyn White, Director of Cakes 4 Fun, said: "Following the tremendous interest in our general cake courses and the subsequent opening of a new dedicated teaching room, we decided to create specific cake courses for the wedding market.

"This year, many brides, grooms and family members seem to want to make their own cake or one for a loved one but are a little nervous about doing so. Our courses certainly give them the skills and confidence to create something sensational for their wedding day.

"We are very excited about launching these new wedding cake courses as they will help brides, grooms and their families realise their own personal dreams of creating a unique wedding cake."

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There are currently six wedding cake courses available: design a wedding cake; basic wedding cake decoration; sugar flowers; stacked cakes; wedding cupcakes and individually iced cakes.

All courses run for either a half or full day on selected dates throughout the year. Ranging in price from £99 to £150, the courses take place in Cakes 4 Fun's new teaching room, which adjoins their kitchens to help retain the experience of being within a working cake environment.

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 own wedding cake is a success.

Full course details can be found on Cakes 4 Fun's website: www.cakes4fun.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