



FOR IMMEDIATE RELEASE

CAKES 4 FUN HELPS GROOM MAKE A SENSATIONAL WEDDING CAKE

5 August 2009 – Cakes 4 Fun has recently helped a groom to make his own wedding cake by offering one-to-one tuition in the company's new training room in Putney. This bespoke service is part of Cakes 4 Fun recently introduced new range of wedding cake courses for the amateur or semi-professional cake maker and decorator.

The groom attended a private course five days before his wedding day. He was taught how to split, fill, ice and professionally stack his four tier cake in an open stacked style. No finishing techniques were discussed as the groom decided to decorate his cake with roses in vintages shades.

Sam Harrison, director of Cakes 4 Fun, said: "Daniel (the groom) was a little nervous about making his own cake as he had never iced a cake before! But he was determined to rise to the challenge and learn new skills in order to make something sensational for his wedding day.

"The day was a great success and I am sure that Daniel's fiancé will be pleasantly surprised and delighted with the cake."

Daniel Ayton added: "I really enjoyed my day at Cakes 4 Fun and I am so pleased with the end result – my cake looks fantastic. I'm sure that no one will believe that I made the cake as it looks so professional!

"There were certainly some aspects of the day that I found difficult such as covering the boards with the roll out icing. So I definitely needed one-to-one tuition and Sam's assistance in showing me the tricks of the trade.

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“My number one tip to anyone considering making their own wedding cake is to have a lesson as you cannot learn all of this and get such a great result.”

Cakes 4 Fun runs a range of wedding cake courses, including: 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