

FOR IMMEDIATE RELEASE

**FANTASTIC SUMMER WEDDING CAKE COURSES
FROM CAKES 4 FUN**

16 June 2010 – Cakes 4 Fun, a leading cake company in Putney, has created a fantastic summer range of wedding cake courses for novice and semi-professional cake makers and decorators who would like to learn how to create something sensational for a wedding celebration.



Brides, grooms, family members and friends can learn a variety of skills on the courses from modelling bride and groom toppers, creating piped buttercream flower cupcakes to cutting, splitting, filling, covering, stacking and decorating a cake.

Carolyn White, Founder and Director of Cakes 4 Fun, said: “Since we launched our wedding cake courses in spring 2009, they have become increasingly popular with brides, grooms and family members. We are very excited about launching these new wedding cake courses as they will help even more people realise their own personal dreams of creating a unique wedding cake.”

There are now twelve different types of wedding cake courses available: cookie favours, piped flower cupcakes, cupcake bouquet (new), wedding cupcakes, wedding mini cakes, stacked feather cake, 2 tiered wedding cake (new), unwired orchids, modelling bride and groom toppers, stacked cigarillo cake, butterflies and candy striped stacked cake (new) and wedding cake with polka dots and roses (new).

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All courses run for either a full day or evening(s) on selected dates throughout the summer (see below). Ranging in price from £45 to £149 inclusive of all ingredients and equipment, the courses take place in Cakes 4 Fun's new teaching rooms which are near 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 future creations are a success. And if they purchase any items on the day of their course, they will receive a 10% discount.

Full course and booking details can be found on Cakes 4 Fun's website: www.cakes4funshop.co.uk.

- Ends -

For further information contact:

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Summer wedding course dates:

Courses	Dates	Price
Cookie wedding favours	7 July	£99
Piped flower cupcakes	8/15 July, 12 Aug, 14 Sept	£109
Mini iced cakes	10/14/20 July, 1/3 Aug, 3/9/24 Sept	£119
Cupcake bouquet	12 July, 7 Aug	£109
Wedding cupcakes	13/22/26 July, 11 Aug, 8 Sept	£99
Wedding mini cakes	16/31 July, 28 Aug, 15 Sept	£99
Stacked feather cake	17 July, 18 Aug, 16 Sept	£130
2 tiered wedding cake	Thurs evenings 22/29 July & 5 Aug	£140
Unwired orchids	Thursday evening 22 July	£45
Modelling bride and groom toppers	23 July	£99
Stacked cigarillo cake	25 Sept	£149
Wedding cake with dots and roses	9 July	£149
Butterfly & candy stripes stacked cake	13 Sept	£130

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