

FOR IMMEDIATE RELEASE

SPRINGTIME CAKE COURSES FROM CAKES 4 FUN

16 February 2010 – Cakes 4 Fun, a leading cake company in Putney, has created a fantastic range of fun springtime cake courses for all cake enthusiasts who would like to learn something new, brush up on existing skills and create something sensational for a special springtime celebration.

Novice and semi-professional cake makers and decorators can learn a variety of skills on the courses, from modelling 3D handbag and football cakes to how to split, fill, cover and decorate a round or square cake.



Carolyn White, Director of Cakes 4 Fun, said: “There are so many opportunities to celebrate in springtime from the usual birthday and anniversary celebrations to specific occasions like Father’s Day and the World Cup for all football enthusiasts! Our courses will certainly give you the skills and confidence to create something sensational for any occasion.”

There are nearly twenty different types of spring cake courses, including mini iced cakes, cupcakes, 3D cakes, basic cake decoration, cookies, stacked cakes, sugar flowers, modelling and starting your own cake business from home.

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All courses run for either one, two or five days on almost every day of the month. Ranging in price from £99 to £695, the courses take place in Cakes 4 Fun's new teaching rooms, one of 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 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