



FOR IMMEDIATE RELEASE

LEARN TO MAKE A TWO-TIER SUITCASE CAKE AND TOPPERS WITH CAKES 4 FUN

19 January 2010 – Cakes 4 Fun is running a stacked two-tier suitcase cake and toppers course in March for those who want to make their own wedding cake or one for a loved one. This course is just one of a range of wedding cake courses that Cakes 4 Fun is running in March 2010.

This two-day intermediate level course, on 18-19 March 2010, focuses on splitting, filling, covering, stacking and decorating a two-tier cake. A variety of modelling and paint techniques are used to decorate the cases and make the bride and groom toppers.

Carolyn White, Founder and Director of Cakes 4 Fun, said: “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. This course certainly gives them the skills and confidence to create something special for their wedding day.”

The course runs from 10am to 4pm on both days and is 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. It costs £249 and includes all ingredients and equipment.

Once students attend 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.

Cont’d

Other wedding cake courses include: individual iced cakes on 2 & 11 March; sugar flowers, roses on 10 March; wedding cupcakes on 20 & 26 March; Cookies, wedding favours on 22 March; sugar flowers, orchids on 23 March; stacked cigarillo cake on 24 March.

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

- Ends -

For further information contact:

**Media contact - Caroline Ruane on 020 8946 2165/07810 486 286
marketing@cakes4fun.co.uk**

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