






Cake and Sugarcraft Courses 2008 January – April

Class Description	Level	Tutor	Date	Time	Price	
<p>Fun Figure Modelling Learn how to make realistic sugar figures. Concentrating on lifelike limbs, facial expressions and poses</p>	All Levels	Debbie Brown	Friday 11th January	10am - 4pm	£90	
<p>Bewitching Mermaids Taken from Debbie's popular book this stunning cake will thrill any little girl!</p>	All Levels	Debbie Brown	Saturday 12th January	10am - 4pm	£90	

To book your place call us on 020 8785 9039



CAKES 4 FUN

<p>Castle and Dragon with princess Learn how to sculpt this amazing 3D castle with sugar dragon and princess</p>	<p>All Levels</p>	<p>Debbie Brown</p>	<p>Friday 25th January</p>	<p>10am - 4pm</p>	<p>£90</p>	
<p>Basic Cake Covering Learn to split, fill, cover and decorate your round cake and finish with fun sugar teddy bear, message and blossoms</p>	<p>Beginners and Improvers</p>	<p>Carolyn White</p>	<p>Saturday 26th January</p>	<p>10am - 2pm</p>	<p>£45</p>	
<p>Basic Cake Covering Learn to split, fill, cover and decorate your square cake and finish with fun sugar teddy bear, message and blossoms</p>	<p>Beginners and Improvers</p>	<p>Carolyn White</p>	<p>Friday 8th February</p>	<p>10am - 2pm</p>	<p>£45</p>	

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CAKES 4 FUN

<p>Valentine Class A fun cake to create whatever the occasion! Learn to split, fill, cover and decorate this fun and glitzy 'Hearts & Star Burst' for a loved one on valentines day! Can be created in pink or 'valentine' red Finish with message and glitters</p>	<p>Beginners and Improvers</p>	<p>Carolyn White</p>	<p>Saturday 9th February</p>	<p>10am - 4pm</p>	<p>£80</p>	
<p>Sugar Flowers - Casablanca Lilies Learn how to make these amazing flowers in sugar - so real you'll want to smell them!</p>	<p>Beginners Intermediate and Improvers</p>	<p>Carolyn White</p>	<p>Friday 22nd February</p>	<p>10am - 2pm</p>	<p>£45</p>	

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CAKES 4 FUN

Sugar Flowers - Roses and leaves Learn how to create wired and unwired sugar flowers with leaves and bind into a spray	Beginners Intermediate and Improvers	Carolyn White	Friday 14th March	10am - 2pm	£45	
Easter Cakes Learn to split, fill, cover and decorate your cake and finish with fun sugar Easter Duckling, message and blossoms	Beginners and Improvers	Carolyn White	Saturday 15th March	10am - 2pm	£45	
Basic Cake Covering Learn to split, fill, cover and decorate your round cake and finish with fun sugar teddy bear, message and blossoms	Beginners and Improvers	Carolyn White	Friday 28th March	10am - 2pm	£45	

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CAKES 4 FUN

<p>Basic Cake Covering Learn to split, fill, cover and decorate your square cake and finish with fun sugar teddy bear, message and blossoms</p>	<p>Beginners and Improvers</p>	<p>Carolyn White</p>	<p>Friday 18th April</p>	<p>10am - 2pm</p>	<p>£45</p>	
<p>Sugar Handbags Learn how to cover your cake to a professional finish and to create 3 fun sugar handbags to decorate it!</p>	<p>Beginners and Improvers</p>	<p>Carolyn White</p>	<p>Saturday 19th April</p>	<p>10am - 4pm</p>	<p>£80</p>	
<p>3D Barbie Cake Every girls dream cake - learn how to stack, carve, fill, ice and decorate a beautiful princess doll cake</p>	<p>Intermediate and Improvers</p>	<p>Carolyn White</p>	<p>Friday 25th April</p>	<p>10am - 4pm</p>	<p>£80</p>	

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Popular Questions:

How long are the classes?

Some classes run 10am to 2pm and others are a full day of 10am to 4pm.

Please arrive 15 minutes before your class start time to ensure we can begin on time.

Do I need to have any experience?

Our classes are designed for all levels from beginners through to advanced students.

Each student will have quality attention as the workshops are small, between 6-8 people

What techniques can I learn?

We teach a range of skills from basic cake decoration, using sugar paste, modelling paste and marzipan, 2D and 3D cakes, creating sugar flowers and figure modelling.

What do I need to bring with me?

A: Cakes 4 Fun will provide non stick modelling boards, large rolling pins, turntables (makes your life much easier!), pallet knives, jams and buttercreams and aprons for use during the day.

You will need to bring with you the items on the equipment list supplied when you book your class. Items are all available for purchase from our Sugarcraft shop should you not already have them in your toolbox!

Do I need to bake a cake?

If you would like to bake your own cake that would be great if you run out of time you can purchase a cake from Cakes 4 Fun for your lesson.

Do I need to bring lunch?

Yes. Please also bring along your own packed lunch. Cake and biscuits are provided, along with tea, coffee, mineral water and juice.

Signed Copies of Debbie Brown books:

Copies of many of Debbie's books will be available for purchase from the shop and Debbie will be happy to personalise them for you in your lesson – these will make great gifts for friends!

Can I buy a Gift vouchers for classes for a friend?

Yes Gift Vouchers are available in the shop and can be used on classes, equipment and the purchase of bespoke cakes create here at Cakes 4 Fun.

As availability is extremely limited please contact us on 020 8785 9039 to let us know if you are interested in booking, and to check the space is available.

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CAKES 4 FUN

A 50% deposit is taken to confirm your booking and the balance is paid on the day of your class. Payment can be made by cash, cheque, credit card or Cakes 4 Fun gift voucher to secure your place.

We look forward to seeing you soon and if you can't make any of this terms dates, we hope you may be able to join us for the May to August term where we will have classes on creating 3D cakes such as a pirate ship and designer handbags and many more fun cakes!

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