

Course Title:	CHRISTMAS CAKE DECORATION
Date:	8th December 2021
Day:	Wednesday
Time:	6.00pm – 9.00pm
Cost:	£45.00
Level:	Introductory

OVERVIEW

Impress your friends and family by taking away a beautifully decorated Christmas cake at the end of this evening course.

You will learn how to cover your cake in marzipan and sugar paste, and how to decorate your cake with festive decorations that will give the wow factor. You will be taken through each stage of the process and taught specific skills including hand piping and hand moulding shapes. Other than the cake everything you need will be provided.

We may even have a glass of mulled wine, or juice and a warm homemade mince pie!

REQUIREMENTS

Introductory course for beginners – you will be required to bring your own 8” fruit cake to decorate (bought or handmade).

WHAT WILL I DO?

You will learn how to cover a spice cake with marzipan and fondant, and how to make beautiful festive decorations to adorn and personalise your cake.

WHAT WILL IT GIVE ME?

An insight into cake decorating.

MATERIALS NEEDED

All ingredients and equipment will be provided.

WHAT CAN I DO WHEN I FINISH?

Level 2 Sugar craft.

To make arrangements to enrol, please telephone us on 01207 585 900 or make an enquiry to enquiries@derwentside.ac.uk