



cakehouse
at the secret garden

Florals

Thursday 20th June 2024

10am – 3pm

£125 per person

Our signature style is to decorate with fresh or pressed flowers from our garden, giving a unique, bohemian look - perfect for birthday cakes or weddings.

What types of flowers to use is a tricky question. You need to think about safety and avoid anything that's toxic. You also need to consider what flowers are available, how they have been treated, any residue they might leave, how long they are going to last and then how to actually place them for the best presentation possible.

Once you know how, adding florals is a beautiful and elegant way to decorate a cake and can elevate its look to a whole new level, the perfect way to make it feel like it's a very special occasion.

We will provide:

- a freshly made small 2 tier Victoria sponge to work on
- Gluten free and dairy free sponges available on request
- 5 hours of tuition
- An apron, all the ingredients, utensils and equipment that you will need.
- Coffees and teas on arrival and during the class
- A light lunch of soup, sandwiches and cake
- Presentation box for your finished cake, to take home and enjoy or gift !

Skills learnt:

- Levelling, splitting and filling a cake
- Making buttercream
- Crumb coating
- Covering a cake with buttercream to a smooth finish
- Stacking a tiered cake
- Selecting flowers to pick
- Pressing flowers
- Making flowers safe for cakes
- Assembling a posy

Class Details:

- A 50% deposit is requested to book your space, 50% balance is due 7 days before the date of the class
- Deposit and balance payments are non refundable
- Cancellations made more than 48 hours before the date of the class may be transferred towards another class if there is availability
- Doors open 9.45am for teas & coffees, class begins at 10am, 45 minutes break for lunch at 12noon
- Café is open as normal and other food and drinks are available from 10am – 4pm

To make a booking please email info@secretherbgarden-cafebistro.co.uk or call 0131 374 5605