



cakehouse
at the secret garden

Introduction to Modelling

Thursday 8th August 2024

10am – 12.30pm

£45 per person

At our introduction to modelling class learn to make a fun tea party themed set of fondant cake toppers.

Learn top tips and tricks for modelling in fondant that you can use to decorate birthday, wedding, Christmas or even just cupcakes.

From preparation and planning to what tools and materials you'll need we've got it covered and you'll have lots of fun learning.

We've picked a theme close to our hearts, a dainty tea party, for this class. Once you've learned how to work the fondant your creative juices will be flowing for all future decorating!

We will provide:

- 4 x cupcakes will be provided to decorate
- Gluten free and dairy free sponges available on request
- 2.5 hours of tuition
- An apron, all the ingredients, utensils, and equipment that you will need.
- Coffees and teas on arrival and during the class
- Presentation box for your finished cake, to take home and enjoy or gift !

Skills learnt:

- Basic modelling skills
- Working with different pastes
- Colouring fondant
- Making shapes
- Piping on cupcakes

Class Details:

- A 50% deposit is requested to book your space
- The 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 at 9.45am for teas & coffees, class begins at 10am
- Tea, coffee and cakes are provided during a short break, other snacks and drinks are available for sale

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