

Introduction to Sugar Flowers

Thursday 16th May 2024 10am – 12.30pm £45 per person

Are you looking to dip your toe into the wonderful world of sugar crafting? Then our class on hand crafting flowers from sugar is for you! Sugar paste flowers are truly an art form and learning how to make them a great skill to have.

Sugar flowers are edible flowers made from gum and confectioners' sugar to create vivid life like blossoms to adorn any style of cake, from simple cupcakes to lavish wedding cakes and anything in between. They are a food-safe alternative to fresh flowers - they don't wilt, they don't attract bees and don't contain pollen or toxins!

If you've yet to work with sugar flowers they can seem a bit intimidating – sugar art takes plenty of precision and careful detailing, but we've put together an easy guide to get you started, so let's get blooming!

This course is perfect for beginners wanting to learn this craft with the minimal use of tools so it can be done easily at home. Other classes are available to cover different varieties of flowers and more specialised techniques.

We will provide:

- 4 cupcakes each are provided to decorate with sugar flowers
- 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 learned:

- · Understanding of the different types of icing
- Roses
- Blossoms
- Leaves
- Daisies
- Piping buttercream on a cupcake

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