



cakehouse
at the secret garden

Vintage “Lambeth” Cake

Thursday 2nd May 2024

10am – 3pm

£125 per person

The big cake trend for 2024 is Lambeth Cakes – a show stopping intricately decorated cake with multiple piping styles. The Lambeth method (named after Joseph Lambeth who popularized this ornate style of cake in the 1930s) is one of the most skilled techniques in cake decorating and one of the most admired.

Lambeth piping is based on the century’s old English tradition of “over piping”, creating rows and rows of intricate piping details, scrolls and garlands one on top of the other to give impressive depth and laying to the decoration.

It’s the most lavish style of cake decorating and used to be reserved for very special occasions, however with vintage style to the fore it’s now popular for any celebration, bringing bags of style and originality that’s bang on trend. A touch of colour gives a very modern twist.

We will provide:

- A freshly made 9 inch round Victoria sponge to work on
- Gluten free and dairy free sponges available on request
- 6 hours of tuition on the Lambeth technique
- 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 mugs of soup, sandwiches, and cake bites
- Presentation box for your finished cake, to take home and enjoy or gift !

Skills learnt:

- Levelling, splitting and filling the cake
- Making & colouring buttercream
- Crumb coating
- Covering a cake with buttercream to a smooth finish
- Piping techniques including shell piping, snails trail, fleur de lis, ruffle, beading, buttercream flowers
- Making royal icing
- Piping lines and dots
- Writing in icing
- Piping a message

Other information:

- 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 9.45am for tea & coffee, classes start at 10am, 45 minutes break for light lunch provided 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