



cakehouse
at the secret garden

Macaron Cake

Thursday 15th August 2024
10am – 3pm
£125 per person

Is there anything more indulgent than beautifully presented macarons? How about these luxurious little favourites on a cake? These sweet meringue based confectionaries taste even better than they look – dainty, delicate and delicious.

Learn how to make your cake picture perfect with these pretty toppers. Once you know how it's a great way to bring extra colour, flavour, and depth to any design to create a sophisticated custom cake for any occasion.

Macarons themselves made a great treat on their own or as a gift at any time of year or to decorate a party table so this class teaches you skills you'll be able to use time and again.

We will provide:

- A freshly made 9" 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 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 buttercream
- Crumb coating
- Colouring buttercream
- Covering a cake with buttercream to a smooth finish
- Piping stars
- Making and filling macarons

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 9.45am for teas & coffees, class begins 10am, 45 minute break for 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