



cakehouse

at the secret garden

Metallics

Thursday 9th May 2024

6.30pm – 9pm

£45 per person

Whether it's a subtle sheen or all out glitz and glam, metallic finishes will never go out of fashion in the world of cake, but it's another big trend at the moment and guaranteed to turn heads!

Adding a metallic finish can really give your cake the wow factor, so this course has been put together to show you how! There are lots of methods and looks you can achieve so we will teach the different ways metallics can be applied to a cake and ways to incorporate it into cake decorating.

And just to make this class even more glamorous we have chosen a handbag design to decorate in metallics as this design is one of our favourites and really lends itself to this technique and finish!

We will provide:

- A 9 inch round Victoria sponge carved into the shape of a handbag
- 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 cake carving skills
- Splitting and filling a carved cake
- Covering in fondant
- Painting metallic accents
- Dusting metallics
- Spraying metallics

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
- 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