cakehôuse
at the secret garden

Mini Cakes

Thursday 11th July 2024
6.30pm – 9pm
£45 per person

A huge trend in the foody world this year are cake/dessert hybrids known as Mini Cakes – dessert flavours in mini cake form. Good things definitely come in small packages!

It's like we've zapped the classic sponges with a shrink ray to make these adorable little cakes and then pack them full of flavour, so they deliver as a sumptuous dessert. Whether you choose to share or gift them or not, these adorable mini cakes are too cute not to make They're great for birthdays, picnics, or dinner parties alike.

You can choose bright colours, playful patterns, and bold flavours to bring a sense of fun to your baking with these little beauties. Loved by children and adults alike, once you've mastered the art of making them, you'll not go back!

We are chocolate lovers at heart so we are going full on Wonka style with this class although other flavours will be offered for the non-chocoholics amongst you.

We will provide:
- a selection of flavoured sponges and buttercreams to make your own combination
- 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 cakes, to take home and enjoy or gift !

Skills Learnt:
- Working on mini cakes
- Making buttercream
- Chocolate transfer sheets
- Tempering chocolate

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