



cakehouse
at the secret garden

Autumnal Wired Sugar Flower Spray

Thursday 19th September 2024

10am – 3pm

£125 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 and the art of arranging them into a spray is for you!

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.

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 a full day class to take you through each step and learn this useful techniques.

We've picked our favourite season in our garden and chosen Autumnal sprays which look stunning. And the wonderful thing about these sprays are that they can be preserved and cherished long after the cake has gone !

We will provide:

- 5 hours of tuition on 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 item!

Skills Learnt:

- Freesia, Dahlia, Autumnal Leaves and Berries
- Making flowers on a wire
- Adding colour and shading
- Assembling a spray

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 at 9.45am for teas & coffees, class begins 10am, 45 minutes 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