



cakehouse
at the secret garden

Sugar Roses

Thursday 27th June 2024

9.30am – 12noon

£45 per person

Sugar paste flowers are truly an art form and learning how to make them a great skill to have.

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. They are a food-safe alternative to fresh flowers. They don't wilt, they don't attract bees, they don't contain pollen or toxins.

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 an easy guide to get you started.

Roses are such a classic so this course specialising in creating them beautifully - , so lets get blooming !

We will provide:

- 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 learned:

- Understanding of the different types of icing
- Rose buds and full roses
- Leaves
- Tonal colours
- Dusting colours
- Wired and unwired flowers

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