



cakehouse  
at the secret garden

## Cup Cake Piping Skills

Thursday 18<sup>th</sup> July 2024

6.30pm – 9pm

£45 per person

At our Cup Cake Piping Skills class learn how to beautifully decorate cup cakes with a whole range of piping techniques.

Learn top tips and tricks for piping with buttercream that you can use to decorate cup cakes for all types of occasions - birthdays, baby showers, weddings, or even for making some homemade and thoughtful gifts for someone.

From preparation and planning to what tools and materials you'll need we've got it covered and you'll have lots of fun learning.

We've picked a theme close to our hearts for this class - inspired all the flowers blooming in our gardens. Once you've learned how to pipe effectively your creative juices will be flowing for all future decorating!

### We will provide:

- 12 x cupcakes will be provided to decorate
- 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:

- Colouring buttercream
- Piping on cupcakes
- Colouring fondant
- Working with different pastes
- Basic modelling skills

### Class Details:

- A 50% deposit is requested to book your space
- The 50% balance can be paid on the day at 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 6m for teas & coffees or soft drinks and cake
- Class begins at 6.30pm
- Tea & coffee or soft drinks, and cake, are provided during a short break, other drinks are available for sale

To make a booking please email [info@secretherbgarden-cafebistro.co.uk](mailto:info@secretherbgarden-cafebistro.co.uk) or call 0131 374 5605