



cakehouse  
at the secret garden

## Mini Vintage Cakes

Thursday 15<sup>th</sup> August 2024

6.30pm – 9pm

£45 per person

The big cake trend for 2024 are Vintage Cakes – a show stopping intricately decorated cake with multiple piping styles. This ornate style of decorating, also known as the Lambeth style, originated in the 1930s and is one of the most skilled techniques in cake decorating and one of the most admired.

Vintage piping is based on the century's old English tradition of "over piping", creating rows and rows of intricate piping details, scrolls and garlands one on top of the other to give impressive depth and laying to the decoration.

It's the most lavish style of cake decorating and used to be reserved for very special occasions, however with vintage style to the fore it's now popular for any celebration, bringing bags of style and originality that's bang on trend. A touch of whatever colour you choose gives it a very modern twist.

And what's cuter than a mini version? Our mini Vintage cakes are designed to teach you all the vintage techniques in one evening class. Learn to create the perfect gift for birthdays or baby showers, or a treat for any occasion!

### We will provide:

- 4 x mini Victoria sponges to work on
- Gluten free and dairy free sponges available on request
- 2.5 hours of tuition on the Vintage technique
- 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:

- Levelling, splitting and filling the cake
- Making & colouring buttercream
- Crumb coating
- Covering a cake with buttercream to a smooth finish
- Piping techniques including shell piping, snails trail, fleur de lis, ruffle, beading, buttercream flowers
- Making royal icing
- Piping lines and dots

### Other information:

- A 50% deposit is requested to book your space
- The 50% balance can be paid at the class
- Deposit are non-refundable
- Cancellations made more than 48 hours before the class may be transferred towards another class if 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