

Sweet Art

Wedding / special event
cake decorating

Beginners

96 Oxford Street, Paddington

Phone: 02 9361 6617

Email: cakes@sweetart.com.au



Wedding Cake for beginners:

This course is design predominantly to help you set up and cover a plain, round iced 1 tier cake. Setting up cakes sounds simple but it is probably the most crucial part of making a wedding cake. Firstly, you will be shown how to make a ganache strong enough to ice over; then you will fill in a cake and mask it so you get the perfect edges ready to ice. Secondly, you will learn to roll out icing and cover your cake. Your teacher will take you through the whole process, demonstrating and guiding you through every step, revealing all the professional tricks required to achieve an impeccably iced cake. You will then be given creative control to finish your cake with colored sugar flowers and satin ribbon finish.

Saturday 14th January 2012 9.30am – 4pm

All materials & tools are provided & each class member gets to take home their finished 9” round mud cake.

\$385.00 + GST per person

Saturday 11th February 2012 9.30am – 4pm

All materials & tools are provided & each class member gets to take home their finished 9” round mud cake.

\$385.00 + GST per person