

CREATIVE CAKES

UNIQUE 3D CAKES FOR SPECIAL OCCASIONS!

Creative Cakes - Beginners 3D Cake Decorating Workshop

BEGINNERS 3D CAKE DECORATING WORKSHOP

Who Should Attend

- Mothers
- Cake Shop owners
- Hobbyists

What to Expect

On day one of the beginner's workshop all of the fundamental aspects of 3D cake decorating are covered giving you a sound knowledge and the confidence required. The techniques taught during day 1 prepare you for the more advanced techniques involved when working with bigger shaped cakes during day 2. Both are definitely very highly informative.

Cakes Covered

Cakes covered in this workshop:

- Teddy Bears Picnic
- Lady Bug
- Fairy Mushroom
- Several themed cupcakes to match main cakes

The figure molding will include teddy bears (different styles), ducks, chickens, cups, saucers, pizzas, birthday cake, various types of fruit, a cane basket to put the fruit in, as well as fairies, pixies, and a cute witch on a broomstick. Plus, time permitting, any special requests towards the end of the class are welcome. Techniques will include marbling technique, wood grain, stone and water effects.

GENERAL INFORMATION

Students will be supplied with all the Madeira cakes including everything required to decorate them. Throughout the workshops there will be comprehensive step-by-step decorating demonstrations carried out by Carol where every technique and step required to decorate the cake will be fully explained. After each demonstration students will carry out each featured step themselves.

As this is a hands-on workshop and seats are limited to 12 students, any potential problems or queries that individuals may have, can be handled and ironed out on a personal basis. Students will be provided with all the relevant recipes to take home, as well as their completed cakes. At the end of the workshops, each student will be awarded a certificate on request.



Mushroom cake covered on day 2



**PAY WITHIN 48 HOURS
AFTER YOUR BOOKING AND
RECEIVE 10% OFF!**

Ingredients used

All of the ingredients used in our cakes are Halaal/Kosher.

To confirm your place

As seats are limited we require full payment to confirm your place.

Our banking details as follows:

Standard Bank

Account Name: Creative Cakes By Carol
 Branch Code: 022209 (Bayside Branch)
 Cheque Account: 062626191

Please send your proof of payment to melanie@creativecakes.co.za

Our banking details as follows:

Standard Bank

Account Name: Creative Cakes By Carol
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Ladybird cake covered on day 1

CUSTOMER REVIEWS

"I felt Carol took my creative mind to a next level, especially with the teddy bear picnic: if I new that I had to sculpture a teddy bear and tea set before enrolling, I might have had second thoughts. I don't think the level was to advance; it would have been my perception beforehand. I definitely learned a lot more than I ever read on the internet or books that I bought.

The small handy tips are so useful, and since I have much more confidence in my creating that before. Carol is so natural in the way she is doing everything.

Thanks for a wonderful experience, and I will be in contact with you again. Please keep me updated if there are more courses to come, I will always be willing to extend my skills."

Marcelle Vosloo and Marthie le Roux

"I enjoyed the workshop immensely yesterday and would love doing another one. When I got home with the cakes my boys asked if it was their birthday and if they can stick candles in the cake and blow them out. Dad could not believe his eyes either. He could not believe that I actually decorated the cakes myself, but thanks to the certificate I can prove to him that I actually did attend a workshop and that I did make the cakes myself. It was a brilliant experience and would not have traded the day for anything else! WOW I can be creative as well!!!?"

Great and again THANK YOU VERY MUCH FOR YOUR EFFORTS CAROL"

Louise Stevens



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