

CHOCOLATE CAKE DECORATION CLASS

AGE GROUP

15 AND UP

Class Consists off:

Covering a cake with butter icing with square corners .
Chocolate Collar.
Ganache Dripping
Chocolate Decorations

Price:

R710.00 per person, Booking for two students

R800.00 for one on one lesson

Includes Chocolate starter Kit Containing:

20cm round baked Cake
27cm Cake Board
30cm Cake Box
1kg Butter icing in RL tub
4 x Piping bags Small
250gr White Chocolate
250gr Dark Ganache
2 x Consol Bottles
Icing Scraper
Silicone Sheet
Acetate Sheets
Icing recipe
Notes

Available in the class for you to use:

Colouring
Decorations like sugar balls and cookies ect

You must bring along:

Apron
Container to take your starter kit home



HOW TO BOOK YOUR CLASSES

- ❖ These classes will be done on a “first come first serve” basis due to the volumes of enquiries we get.
- ❖ Please send your enquiry for a booking for any of the classes to cheney@bakingbonanza.co.za. Available dates for different classes and Banking details for payment will be forwarded to you.
- ❖ Bookings will only be confirmed once Full Payment is received.
- ❖ Please send the proof of payment per email cheney@bakingbonanza.co.za.
- ❖ All classes must please be attended as booked.
- ❖ Cancellations for specific classes will only be accepted not later than the Thursday before the class.
- ❖ If you have missed a class/lesson, please make sure to contact us again so that we can book you for the class you missed at the next available date for that specific class/lesson.
- ❖ Unfortunately no alternative arrangements will be made for private or alternative classes or lessons.

Regards.

Baking Bonanza Management
012 660 3688