

BEGINNER FONDANT CLASS

TWO TIER CAKE

AGE GROUP - 15 AND UP

Class Consists of:

Time management and planning when decorating fondant cakes, Colouring of Plastic Icing, Covering of cakes with fondant, square and round, Stacking two tier cake, Tips and hints to perfect a fondant covered cake, Diamond impression with sugar balls

“Lace” painting technique

Price of R 880.00 includes:

Beginners starter kit

15cm Round Cake, 20cm Square cake, 1Kg Butter Icing in RL tub, 2Kg Plastic Icing, 2 x Piping bags S, Cake board Round 6", Cake board Square 12", Cake box 12", Icing Smoothers, Icing Scrapers, Support Sticks, Icing Recipe, Plastic Bags, Diamond Imprinter, Brush, Royal Icing.

Available in the class for you to use:

Colouring

Decorations like sugar balls ect

Turn table

Rolling pins

Cookie cutters

What you need to bring:

Apron

Note Book and Pen

Container to take your starters kit home.

Example of cake



Looking forward meeting you and getting creative.

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