

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 950.00 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

