

Fondant Covering Class :

Decorative Bow



Lesson objectives:

- Demonstrate proficiency in using the necessary tools to work with fondant.
- Understand how to color fondant using various methods.
- Learn how to cover a square and round cake with fondant, troubleshooting common issues you may have with fondant.
- Understand the steps involved in stacking a two-tier cake.
- Learn how to create diamond imprints on fondant and add sugar balls for decorative effect.
- Understand the steps involved in making a decorative bow for use on cakes.

Only
R 1090.00



Your beginners starter kit includes :

- 15cm Round Cake
- 28cm 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
- Strip Cutter

