

MINI- CAKE

Decorating

WORKSHOP

SATURDAY
20TH APRIL
11-1.30PM

BAKER *st* CAKES
ACADEMY

WORKSHOPS

with

BAKERSTCAKES
ACADEMY

Do you want to be creative, learn some really achievable decorating tricks and techniques that you can use again and again and most importantly have fun?

Then sign up for one of our mini cake decorating workshop.

•It is beginner friendly

•You will learn how to handle a piping bag, turntable and plate knife.

You will see various piping techniques

•You will learn how to stack and fill a mini cake (4 inch).

You can decide the artistic direction of your cake as you will have full creative freedom. You will leave with your fabulous cake.

You can grab a friend or meet other cake lovers and have loads of fun.

Please note you will receive your cake ready made so there will be no baking in the class. All decorating materials will be provided for you and we will be there to assist and give you tips and tricks.

Light refreshments and delicious sweet treats will be provided.

Minimum age requirement: 12

Under 18s must be with a participating adult.

Date: 20/04/24

Location: Baker St Cakes head Office in Leicester.

Time: 11-1.30pm

Price: £65 per person.

Full payment will be required upon booking.

To book please send an email to academy@bakerstcakes.co.uk with the following details

Name

Age

Contact number

Limited spaces available so book early to avoid disappointment.

In this workshop:

All the materials are provided

You will learn some great tips and tricks

You can ask us questions and we are there to help

There is no cleaning involved

You can take your lovely cake home

Refreshments are provided

AND you will have fun!