

**PARTY**  **PARTY**



**STUDENT KIT AND GUIDE INCLUDED**

**CAKE DECORATING CLASSES**

**FOR JUST £75.00 LEARN  
TO DECORATE CAKES  
BEAUTIFULLY**

**JOIN NOW**

In store or phone

**0207 254 5168**

9-13 Ridley Rd

Hackney E8 2NP

[www.pppshop.co.uk](http://www.pppshop.co.uk)

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## COURSE 1:

### BUILDING BUTTERCREAM SKILLS

#### OVERVIEW

Learn how to decorate cakes and sweet treats with basic buttercream techniques and six simple-to-pipe flowers that transform ordinary cakes into extraordinary results.

#### DETAILS

Your Certified Wilton Method Instructor will help you each step of the way, as you learn how easy it can be to:

- Make icing the right consistency to decorate
- Fill and use a decorating bag
- Ice and decorate a cake and other sweet treats with the latest techniques
- Make six different buttercream icing flowers
- Pipe lines and make simple borders, letters and shapes on your cake
- Transfer images to a cake to decorate



## COURSE 2:

### FLOWERS & CAKE DESIGN

#### OVERVIEW

Learn how to create professional-looking flowers and designs made from royal icing

#### DETAILS

Your Certified Wilton Method Instructor will help you each step of the way as you learn to:

- Design the colour palette and pattern for a cake
- Apply advanced buttercream icing piping techniques like basket weave, cornelli lace and brush embroidery
- Create seven different types of flowers, and understand how to feature them on your next project
- Pipe royal icing appliques and additional decorative borders



## COURSE 3:

### FONDANT & GUM PASTE

#### OVERVIEW

Learn how to work with fondant and gum paste. From covering your cakes to cutting shapes and painting on fondant, you'll learn all the essentials, and get to create flowers, like calla lilies, roses and carnations!

#### DETAILS

Your Certified Wilton Method Instructor will help you each step of the way as you learn to:

- Prepare and colour gum paste and fondant
- Cover a cake with fondant
- Create different types of bows and flowers, including the calla lily, rose and carnation
- Discover how easy it is to paint on fondant
- Design and complete a cake with the shapes and flowers from the course