

Cake Decorating Classes with Julie Couture Cakes

Telephone 07799 414510 for more details or to book your class

Cake decorating classes are held at Julie Couture Cakes, Barton Seagrave, Northamptonshire, with one-to-one tuition. We can also take your class in the comfort of your own home, or at a venue acquired by you.

A suggestion of 4 to 6 people, would enable everyone maximum "hands on" help. All classes are privately run and organised accordingly for you, and your friends. Payments can be made by debit or credit card.

The knowledge and skills you can learn from cake decorating classes is endless, and needless to say, great fun too! Very rewarding, and extremely addictive! Classes already operational

Class 1- Beginner's class for cupcakes

During this 3 hour class, you'll enjoy an introduction to...

- Making easy sugarpaste cupcake decorations, to include within your own decorations for use later in the session.
- Embellish your decorations and cupcakes with sprinkles, lustre and glitter, for added sparkle.
- Piping fabulously smooth buttercream in classic swirls and rose swirls.

You will have hands on tuition. Decorate 6 cup cakes with your own creations to take away; using the decorations you've designed. All of your creations will be packed into a cupcake box for transporting home.

Price including all materials. £70

Class 2 - Learn how to cover and decorate 12 cupcakes

This is the ultimate class for cupcake fans, giving you the skills to perfect a variety of cupcake decorating techniques. This class covers various cupcake skills, including styles of toppings and sugar flowers. Your day begins at 10.30am until 3.30pm. Coffee, tea and biscuits will be offered throughout the day.

- Learn to make detailed and delicate decorations, working with flowerpaste and sugarpaste, including embossing your sugarpaste decorations.
- Make beautiful flower paste roses and rose buds, to make your cupcakes really stand out from the rest!
- Make fully metallic decorations.
- Perfect those gorgeously smooth sugar paste cupcake tops, for the ultimate elegant finish.
- Learn how to pipe light and fluffy butter cream, creating various swirls and cupcake topping styles.
- Embellish your decorations and cupcakes with sprinkles, lustre and glitter, for added sparkle.

You will have hands on tuition. Decorate 12 cup cakes with your own creations to take away; using the decorations and sugar roses you've designed. All of your creations will be packed into a cupcake box for transporting home.

Price including all materials. £120

Class 3 - To cover and decorate a two tier Celebration Cake

This class is a great starting point in making a two tier celebration cake with beautiful full shaped, wired sugar roses. Your class will start at 10.30am until 4.30pm. Coffee, tea and biscuits will be offered throughout the day.

- Learn to use florist paste to create and finish full 'blown' open, wired sugar roses.
- Cut, fill with buttercream and jam, and prepare the cakes ready for covering.
- Perfectly cover in sugarpaste your fully prepared cake, to achieve a professional smooth finish.
- Preparing your cakes for stacking, dowelling and securing and levelling the tiers.
- Preparing and finishing a cake board for use.
- Fixing your wired sugar flowers to your cake with food safe inserts.

You'll create your finished cakes from sponge baked earlier for you, and you'll take everything you make home.

Price including all materials £200

Class 4 - To cover and decorate a sponge cake

Your class will start at 10.30am until 2.30pm. Coffee, tea and biscuits will be offered throughout the day. This class will teach you the basic skills required for covering and decorating a contemporary style cake. A cake will be made and decorated so that you can see the finished result.

- Cut, fill with buttercream and jam, and prepare a round cake ready for covering.
- Perfectly cover in sugarpaste your fully prepared cake, to achieve a professional smooth finish.
- Preparing and finishing a cake board for use.
- Learn to make detailed and delicate decorations, working with flowerpaste and sugarpaste.

You'll create your finished cake from sponge baked earlier for you, and you'll take everything you make home.

Price including all materials £90

Class 5 - Sugar paste flowers class - Create beautiful roses and foliage

Whether you've used sugarpaste before or if you are new to this art, learn how to create beautiful sugar paste flowers that will look stunning on any celebration cake. This one-day workshop will show you how to create a small spray of beautifully realistic roses and leaves that would proudly grace any special cake. You don't need to bring anything, as all materials will be provided as well as refreshments throughout the day. Your class will start at 10am until 4pm. You just need to turn up, have fun and create something beautiful.

Price including all materials £130

