The Cake Box

99, Station Road, Hampton. TW12 2BD Tel. 020 8941 8333



Classes and Workshops, Christmas 2015

We are pleased to present our Festive brochure with lots of courses and workshops for all ages and abilities. At the Cake Box we like to help, so if you don't see a class on a day or time that you can make, please talk to us and we will see what we can do.

Don't forget that we also offer parties for all ages and an increasing range of tools and consumables in the shop, plus cake stands and small tools for hire. We make cakes to order, from cupcakes to wedding cakes and can sell Cake Box gift vouchers to give as presents to your cake making frien1ds and family.

We are always available for advice and are here to help you make your cakes with confidence. We look forward to seeing you soon!

Jo, Philip, Nina, Annette, Sam, Vin, Janet & Jemima @ The Cake Box

Hampton Village Christmas Celebration

Sunday 29th November 4-7pm

As part of this popular event we will be running children's cupcake decorating workshops, a guess the weight of the cake competition and demonstrating sugarcraft techniques.

Lots more to do in the village. Have a look on our Facebook page for details.

Snowy princess workshop 2.30-3.00 or 4.00-4.30

Timeslots to allow your children to visit the frozen sing-along on the Hampton Cellar stage at 3.30pm. Make a beautiful princess face with snowflakes and blossoms on a tasty cupcake to take home for your tea!

£5 per child to include refreshments.

Drop-in Christmas Cookie and Cupcake Decorating Any time between 4.30-7.00

£2 per child

Free Demonstration at the Cake Box:

Chocolate Truffles and Decorations Demonstration Sunday 6th December, 3.00-4.00pm *or* Saturday 9th January, 3.00-4.00pm

Come and join local Chocolatier Holger Marsen from *Just One Chocolate* to find out what chocolate is and how to handle it easily. Holger will show you how, in your own kitchen, you can make fresh chocolate truffles and some simple chocolate decorations to make your shop-bought deserts special. Of course we can't throw the truffles away so eat a light lunch!!

A Cookie for the Teacher Sunday 13th December 30 minute slots between 2.00-4.00pm

Come and make your teacher a lovely hand decorated cookie as an end of term present. This workshop is designed for children with support from parent/carer

2.00-2.30 - Melting snowman

2.30-3.00 – Christmas bauble

3.00-3.30 - Christmas tree

3.30-4.00 - Christmas stocking

£10 per child to include 1 cookie and refreshments. Extra cookies £1 each.

Christmas cookie workshop for adults Sunday 20th December 3-5 pm

Come and learn how to decorate some simple but effective festive cookies to give as gifts, to hang on your tree or to enjoy at Christmas time.

£30 per person to include tuition, refreshments and 8 decorated cookies to take home. Additional cookies £1 each.

Christmas Family workshops

Come and decorate festive cupcakes to give as gifts or enjoy at Christmas time.

21st Dec - Father Christmas and Rudolph - 11.00am-12.30pm

22nd Dec - Christmas pudding and candy canes - 11.00am-12.30pm or 3.00-4.30 pm

23rd Dec - Elf and presents - 11.00-12.30pm

24th Dec - Nativity - baby and donkey - 11.00-12.30 pm

29th Dec - Let it snow! - snowballs, snowmen and snowflake - 11.00am-12.30pm *or* 3.00-4.30 pm

30th Dec - Holly and ivy –seasonal flowers, leaves and berries - 11.00am-12.30pm *or* 3.00-4.30 pm

31st Dec - Snowy princes & princesses 11.00am-12.30pm or 3.00-4.30 pm

Family Cupcake Workshops

1 hour 30 minute workshops specially designed for families. We can run these by arrangement at a time and theme of your choice. Why not team up with friends as discount applies for more than one family? Come and learn how to model in sugar paste and create a variety of easy but effective cupcake toppers. Use these toppers to decorate cupcakes provided by the Cake Box to take home and enjoy for your tea.







£30 per family (1 adult and up to 2 children) to include 1 hour 30 mins of tuition and 2 cupcakes per person. £25 per family if you book 2 families together. Additional cupcakes: £1 each. Additional children/adults: £5 with 2 cupcakes each. Refreshments included.

"Sticky Fingers" every Wednesday and Thursday and now NEW – also running as an after school club.

9.15-10.00am or 2.00-2.45pm or 4.00-4.45pm.

Designed for preschool children and their parents and carers, our new 45 min sessions are created around popular children's stories such as the *Hungry Caterpillar*. Joanna is an experienced early year's teacher and has lots of ideas to share with you. After a brief introduction using a puppet or a prop to bring our story to life, we will enjoy an activity based around food, both cake and biscuit and more healthy alternatives. Then a milk/juice and cookie break with game or song session led by Joanna. Finally finishing off with a craft activity. Babies and toddlers welcome too. Jo will support older children when parents need to support younger ones. Toys and books available to share. A great chance to meet other local parents and carers in a friendly and inspiring environment. Idea sheets to take home to develop the theme we have begun in the session.

NB. for our children's safety, no hot drinks will be offered in this session.

Wednesdays						
25 th Nov	One snowy night (C)					
2 nd Dec	Get busy this Christmas (B)					
9 th Dec	Down the Hill(C)					
16 th Dec	Spot's first Christmas (C)					
23 rd Dec	The Christmas Story(C)*					

C = cupcake B = biscuit L = lighter options *Christian/Christmas stories

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	The Duck's Winter Tale(C)
3 rd Dec	Letter to Santa (C)
10the Dec	The Little Fir tree(B)
17 th Dec	'Twas the night before
	Christmas (B)
24 th Dec	On this Special night (C)*

£8 per child taking part in activities. Younger siblings free of charge. Price includes refreshments and whatever you make in the activity to take home plus activity ideas sheet for parents. Places limited to 6 children per session. Booking required but payment only on attendance.

Evening Classes

Book early for our popular evening classes. We are so local you can walk to us! Course fees are payable in advance for all dates or pay as you go if you are dipping in, on courses where this is an option.

Students can make use of a 5% discount in the shop whilst on the course!

Decorate Your Own Christmas Cake Course Tues. 24th November – Tues. 15th December, 7.00-9.00pm £60

You will learn how to cover and decorate a fruit cake with a Christmas/seasonal theme.

NB. Cost of Christmas cake course does not include your fruit cake or marzipan or covering sugarpaste, but Jo can provide a cake, marzipan and sugarpaste for you if you wish, priced according to size and shape of your required cake. All boards, boxes, ribbons and pastes used for decorations are included in the price of the course.

- Week 1 Introductions to each other, materials and tools. Plan your cake design. Make simple Christmas flowers, leaves and berries
- Week 2 Basic modelling techniques. Novelty items such as snowflakes and sugar bells
- Week 3 Marzipan cake. Model Christmas figures
- Week 4 Cover cake with sugar paste. Decorate cake with flowers or figures to finish

Make your own Christmas cake topper Wednesday evenings, 7.00-9.00pm £20

You will create a lovely novelty topper to go on your shop- bought or home- made cake to make a stunning centrepiece for your Christmas table. Choose from the following dates. Designed for adults or teenagers.

Wed. 25th November - snowmen, snowballs, snowflakes & Christmas tree

Wed. 2nd December - Rudolph and his sleigh with presents

Wed. 9th December - Penguins skating on a frozen lake

Wed. 16th December - Father Christmas and his sack with presents

4 week Christmas Floral Spray Course Thurs. 26th Nov. – Thurs 17th Dec., 7.00-9.00pm £60 or £20 per class

This course will enable you to make a beautiful Christmas spray to decorate your Christmas cake. £60 for all 4 weeks, or £20 per class with a £5 discount if you bring a friend.

Week 1 – Holly leaves and berries. Winter jasmine.

Week 2 – Christmas roses and variegated ivy.

Week 3 – Mistletoe and Poinsettia part 1.

Week 4 – Golden berries, Poinsettia part 2 and wiring up and arranging.

Private tuition

Jo is very happy to teach on a 1:1 basis or to small groups and to tailor the content to your needs.

The rate for this is from £15 per hour whilst the shop is open, and from £20 per hour after closing time. Family workshops can also be arranged privately at a time to suit you for £30 for 1.5 hours for 1 adult and 2 children.

Please ask for details if you are interested in these options.

Collaborative workshops

If you like making cakes but want a little support for a challenging project like a wedding cake, then we can help you. Please ask us for details.

Photo printing with edible ink

We can print your photos onto edible sugar paper using edible ink! Most digital formats accepted, or we can scan in your prints.

Cake toppers

If you are a good baker but need help with decorations we can make cake toppers and lettering for you to put the finishing touch to your cakes.

Booking and Payment

You can reserve a place on a workshop in person,

by phone: 020 8941 8333

or email: joanna@thecakeboxhampton.co.uk

Payment in advance to confirm booking for courses that request this, by card, cash, cheque (subject to clearance) or online banking:

Account name: The Cake Box (Hampton) Ltd

Account number: 23 98 32 42

Sort code: 20 38 83

Please put the workshop date or course start date as the reference. Please check availability before paying!

Please see our website for more details on all that we have to offer

Present ideas!

If you have a loved one who is baking mad, then we can help you find the perfect present for them. We can gift wrap selections such as the "perfectly smooth icing kit" or the "clever cupcake kit".

We have seasonal sugarcraft supplies including cake boards, ribbons and hand-made edible cake decorations to help you create a memorable Christmas cake. And we have stocking fillers and gifts for bakers of all ages, including **Cake Box gift vouchers**. These can be bought and collected from the shop or sent via email.

We will also have some **gift-wrapped biscuits** for sale on Christmas Eve for those last-minute filler ideas.

Christmas Opening Times

24th December open until 5.30 25th, 26th, 27th & 28th December – CLOSED 29th 30th & 31st December – OPEN 1st, 2nd & 3rd January – CLOSED