

The Cake Box

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

website: www.thecakeboxhampton.co.uk

email: joanna@thecakeboxhampton.co.uk



Classes and Workshops, Summer Term 2015: 1

We are pleased to present our summer brochure with lots of new courses for all ages and abilities, including our **5-week cake decorating courses**.

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 tokens** to give as presents to your cake making friends 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, Annette, Nina, Sam, Jennie, Vin, Janet & Jemima @

The Cake Box

Tappit Lettering: Saturday 15th May, 10.00-11.00am

Learn how to use these tools to give a professional finish to your cakes **£20 per person, to include tuition, refreshments and 4 decorated biscuits to take home. Additional biscuits: £1 each.**

Gift Cake Workshop: Saturday 22nd May or Wednesday 13th May, 10.00am-3.00pm

Decorate a sponge cake to give as a gift to someone special. You will learn how to layer and cover a small sponge cake with a smooth coat of sugar paste, decorate with a selection of beautiful flowers, leaves and butterflies, then complete with an inscription and matching ribbon.



£40 per person, to include tuition, refreshments and your gift cake to take home. Maximum 8 students. Bring your own lunch or eat at Chinos.

“Sticky Fingers” every Wednesday at 9.15-10.00am or 2.00-2.45pm

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.

£7 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.

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

Wednesday 22nd April – Dear zoo

Wednesday 29th April – Jasper's beanstalk

Wednesday 6th May – The prickly hedgehog

Wednesday 13th May – Elmer

Wednesday 20th May – The very lazy ladybird

Edible Lace workshop: Saturday 2nd May 10.00-11.00am

Learn how to use this beautiful new technique to make a set of 2 beautifully decorated cupcakes

£20 per person to include tuition, refreshments and 2 decorated cupcakes to take home. Additional cakes £1 each.

Family Cupcake Workshops

1 hour 30 minute workshops specially designed for families. We usually run these in school holidays, but are happy to make a booking for you at other times. Why not team up with friends as discount applies for more than one family? We have a wide variety of themes or can tailor make to you.

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.

Petals Club: first Sunday of the month, 3.00-5.00pm



Fine sugar flowers made from petal paste are a popular choice for wedding cakes, either wired in sprays or single unwired blooms carefully placed, they really make a statement. Making these flowers is both relaxing and addictive! This is why we have designed Petals Club, where you can meet up with others who enjoy this craft on a monthly basis. You need only pay when you attend, no advanced booking, just let us know so we can keep a check on numbers. We have tried to choose a day

and time to suit most people, namely monthly Sundays from 3.00-5.00pm, but are willing to reschedule or put on additional club meetings according to demand.

£20 per person, to include tuition, use of all tools during class, refreshments and flowers made to take home. If you bring a friend you get a £5 discount!

Sunday 3rd May – Hybrid tea roses

Sunday 7th June – Carnations & pinks

Sunday 5th July – Sweet peas

Sunday 2nd August – Peony

Sunday 6th September – Longiflorum lily

Sunday 4th October – Gerbera

Sunday 1st November – Poinsettia

Sunday 6th December – Christmas leaves berries and flowers



5-week Cake Decorating Courses

Book early for our popular 5-week classes. We are so local you can walk to your evening class! Course fees are, payable in advance on booking. The price includes all consumables, board and box, use of all tools, handout pack and refreshments. Minimum number to run is 5, maximum 8. Students can make use of a 5% discount in the shop whilst on the course!

5 week beginner's evening course

Thursday 23rd April – Thursday 21st May, 7- 9pm. Price: £80

You will learn to cover and decorate a sponge cake with confidence

Week 1 – Introductions to each other and materials and tools, colour sugar paste, make blossoms

Week 2 – Make petal paste butterflies and lettering and sugar paste leaves. Make piping bags and practice piping with royal icing.

Week 3 – Piped embroidery work. Basic modelling shapes and techniques

Week 4 – Making sugar paste roses, covering a board and making modelled animals and figures

Week 5 – Cover a sponge cake with butter-cream and sugar paste and decorate with flowers and/or figures.

5 week modelling course

Friday 24th April – Friday 22nd May, 7-9 pm. Price: £70

You will learn to use a variety of tools and techniques to create 2D and 3D sugar models. The suggested content is open to adaptation by request

Week 1 – Introductions to each other and materials and tools.
Basic modelling techniques

Week 2 – Teddies

Week 3 – People

Week 4 – Animals

Week 5 – Buildings and objects

5 week Cupcake twilight course

Monday 20th April – Monday 19th May, 6-8pm Price: £75

Designed for all ages and timetabled to allow both adults and teenagers to take part.

Week 1 – Baking cupcakes & cookies

Week 2 – Filling & capping cupcakes & cookies

Week 3 – Piping buttercream onto cupcakes

Week 4 – Blossoms and butterflies

Week 5 – Roses & leaves

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! 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.

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

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!