

The Cake Box

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Classes and Workshops Spring 2018

We are pleased to present our brochure with lots to do for all ages and abilities, right up to the Easter Holidays. In the first section of the brochure you can find information about our popular parties and regular clubs, including some new ideas for 2018. In the second section are classes that have been timetabled on specific days and times to suit requests received from our customers. In the third section you will find all our seasonal courses. In the fourth section, "At your request", you will find a complete list of all our other courses, where you can choose the course you would like and then let us know a date and time that suits you. We will then either try to put together a timetabled class or arrange a private workshop or a 1:1 session. The final section gives details of our 1:1 sessions, private workshops and collaborative sessions. We hope this unique approach gives you the maximum opportunity to find something to suit you perfectly.

If you have any questions, we are always available to help and advise. We look forward to seeing you soon!

Jo, Philip, Nina, Sam, Janet, Jemima, Becky, Vin & Annette

@ The Cake Box

New for 2018!

Fundraising for Schools and Charities

We have some exciting ideas to share with you to help you raise money for your organisation whilst having fun and learning new skills at the same time. Please ask us for a copy of our fundraising brochure and/or phone or email for a chat to see how we can work together in 2018.

New! Hands-on Demonstrations – 2 hrs

A new venture for 2018. Jo or members of her team will demonstrate some of the more challenging baking processes such as puff pastry or Italian meringue and then use them to create a delicious dessert which you can enjoy tasting with a cup of tea or coffee. You will be able to get involved and try out some of the processes along the way, to build your confidence to have a go at home.

We would like your ideas of what to include in our programme and which days and times suit you best.

£25 per person to include demo and hands on session, refreshments, detailed handouts and any leftovers to take home!

Maximum 10 places.

New! Macaron Workshops

Sunday 14th January, 1.00-5.00pm

OR

Sunday 18th March, 1.00-5.00pm

Join Becky, our macaron expert who will take you through the tips and tricks to make these beautiful confections with confidence.

£50 per person to include tuition, refreshments and 15 gift wrapped macarons to take home to delight your family. Max 6 places. Some prior experience of working with meringue would be an advantage.



New! Sunday Specials

Either workshop below is available on request and to your own theme on the first Sunday of each month, so Sunday 4th February or Sunday 4th March in this brochure, subject to having a minimum of 4 teenagers or 2 families respectively attending:

Bake and Decorate Workshops

Designed for teenagers (11 years and over) to attend with friends (but without parents!)

2 hours £30 – Decorated Cookies

Learn how to mix, roll, cut, bake and decorate a selection of 6 pretty cookies.

2 hours £30 – Decorated Cupcakes

Learn how to mix, bake, fill and decorate a selection of 4 pretty cupcakes.

Family Cupcake Workshops

1 hour 30 minute workshops specially designed for families. 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.

Also see our Holiday Bake and Decorate Workshops and Family Cupcake Workshops under the seasonal section.

Parties at *The Cake Box*

We offer a range of party options for adults and children, in our shop, in your home, or at a venue of your choice.



Our children's party packages are particularly popular. You can download detailed information about these from our website, come in to the shop for our party brochure - or collect it from the pouch at the window if we are closed.

Your children will learn how to decorate cupcakes or cookies using a wide range of skills and techniques. The party will be in two sessions with a short break for a drink and homemade cookie in between. We can provide tea and a birthday cake if required.



We also offer "Nights Out" parties for adults, including Hen Parties and Birthday Parties and Office Parties and Team Building Workshops, please contact us by email for details, or phone or pop in for a chat.

Regular Clubs



"Sticky Fingers" – every Wednesday and Thursday and other days and times for private bookings by arrangement

10.00-10.45am OR 2.00-2.45pm OR 4.00-4.45 as an after school club.

Designed for preschool children and their parents and carers, our 45 minute *Sticky Fingers* sessions are created around popular children's stories such as the *Hungry Caterpillar*. Joanna is an experienced early years 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 we finish 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 are 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.

£8 per child taking part in activities. 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 is required.

Wednesdays and Thursdays

10th & 11th January – Rainbow Fish (B)

17th & 18th January –Wide Mouth Frog (C)

24th & 25th January – Elmer (B)

31st January and 1st February – Handa's Surprise (L)

7th and 8th February – Hungry Caterpillar (B)

HALF TERM:

Wednesday 14th February (Valentines) - Guess how much I Love You?
10.00 and 2.00 only. (B)

Thursday 15th February (Chinese New Year) – Chinese New Year of the Dog
10.00 and 2.00 only (C)

21st and 22nd February – Little Red Hen (L)

28th February & 1st March – Commotion in the Ocean (C)

7th & 8th March – White Rabbit's Colours (C)

14th & 15th March – The ladybird Heard (C)

21st & 22nd March – Owl Babies (C)

EASTER HOLIDAYS:

NB These are all at 10.00 & 2.00 only

28th & 29th March – Dora's Eggs (C)

4th and 5th April – Oh Dear! (B)

11th and 12th April – Are you Spring? (C)

(C) cake (B) biscuit (L) lighter option

Remember Sticky Fingers sessions **can also be privately booked – why not come along with your friends?**



Petals Club – every other Thursday, 7.00-9.00pm (or an earlier / twilight session by arrangement)



Making sugar 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 regular or drop in basis. Each week we focus on one seasonal flower, recreating it in sugar paste and petal paste, wired or unwired, suitable for informal use on cupcakes through to stunning statement flowers for celebration and wedding cakes.

£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!

Thursday 11th January – Hellebores

Thursday 25th January – Snowdrops

Thursday 8th February – Primroses

Thursday 1st March – Daffodils

Thursday 15th March – Blossoms

Thursday 5th April – Daisies

Your suggestions for flowers to include in future sessions would be most welcome.



Modelling Club – every other Thursday, 7.00-9.00pm (or an earlier / twilight session by arrangement)

We get many requests for help with making models, so we have started a modelling club where you can learn to use a variety of tools and techniques to create 2D and 3D sugar models. You can meet up with others who enjoy this craft on a regular or drop in basis.

Models can include figures, animals, buildings and other objects. Your suggestions for models are also welcome!



£20 per person per session to include tuition, use of all tools during class, refreshments & models made to take home. Bring a friend to get a £5 discount!

Thursday 18th January – Thomas Tank
Thursday 1st February – Cats and Dogs
Thursday 22nd February – Minions
Thursday 8th March – Rainbows and Unicorns
Thursday 22nd March – Trolls
Thursday 29th March – Easter Bunny
Thursday 12th April – Teddy Bears' Picnic



Timetabled Classes

6 week Beginner's Course

£95

**Wednesday 10th January – Wed 14th February, 7.00-9.00pm
(or twilight session by arrangement)**

OR Tuesday 9th January – Tue 13th February, 12.30-2.30pm

Available as a twilight/ evening class or as a day class which run concurrently, so that if you can't make a particular date, you can attend the alternative session in the same week.

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 and quick leaves

Week 2 – Making sugar-paste roses and cutter leaves

Week 3 – Make piping bags and practice piping with royal icing.
Piped embroidery work.

Week 4 – Basic modelling shapes and techniques and making modelled animals and figures

Week 5 – Covering a board and make petal paste butterflies and tappit lettering

Week 6 – Cover a sponge cake with butter-cream and sugarpaste and decorate with flowers and/or figures.

6 week Improvers Course

£85

**Wed 21st February – Wed 28th March, 7.00-9.00pm
(or an earlier / twilight session by arrangement)**

You will build on the basics and learn a new range of decorative techniques, using them on biscuits and cupcakes to take home each week.

Week 1 – Fantasy flowers using cutters, clay-gun and modelling techniques

Week 2 – Sugar-paste patterns using inlay, embossing, crimping and stencilling techniques

Week 3 – Flooding with royal icing including wet on wet and runouts

Week 4 – Piping with buttercream including Russian tips and clingfilm techniques

Week 5 – Royal icing piping techniques including inscriptions

Week 6 – Ribbons, Bows and lace

5 week Cupcake Baking and Decorating Course £80

**Monday 15th January – Monday 12th February, 7.00-9.00
(or an earlier / twilight session by arrangement)**

You will learn how to bake and decorate a variety of cupcakes using both floral and novelty techniques.

Week 1 – Mix and bake cupcakes and make buttercream. Blossoms and leaves

Week 2 – Full caps, half caps and swirls. Quick roses

Week 3 – More butter-cream piping including Russian tips

Week 4 – 2D novelty effects and edible lace

Week 5 – 3D novelty effects

5 week Cookie Baking and Decorating Course £80

**Monday 19th February – Monday 19th March, 7.00-9.00pm
(or an earlier / twilight session by arrangement)**

You will learn how to bake and decorate a variety of cookies using both floral and novelty techniques.

Week 1 – Mix, roll, cut and bake cookies

Week 2 – Inlay sugarpaste techniques

Week 3 – Appliqué/novelty sugarpaste techniques

Week 4 – Flooding and wet on wet with royal icing

Week 5 – Over-piping and stencilling

Russian Tips Workshop - 2 hrs

Saturday 20th January, 2.00-4.00pm
OR Wednesday 4th April, 7.00-9.00pm



Come and learn how to use these wonderful new piping tips. We will share tips and techniques to achieve success and take home some stunning cupcakes to impress your friends and family

£25 with 4 cupcakes each and refreshments included.

Beautiful Butterflies – 2 hours

Friday 9th February 12.00-2.00 or 6.00-8.00 pm

Butterflies are so delicate and always add the finishing touch to a cake.

Jo will show you a variety of ways to create them, including lace, petal paste, chocolate and royal icing techniques.

£25 per person to include tuition, refreshments and 4 decorated cupcakes to take home. Additional cupcakes: £1 each.

Edible Lace Workshop – 2 hours

Friday 23rd February 12.00-2.00 or 6.00-8.00 pm

Learn how to use this beautiful new technique to make a set of 4 beautifully decorated cupcakes.

£25 per person to include tuition, refreshments and 4 decorated cupcakes to take home. Additional cupcakes: £1 each.

Seasonal Workshops

Valentine's Day Cookie and Card Workshops

Tuesday 13th February, 1 hour workshops: 10.00-11.00 & 4.00-5.00

£8 per child. Suitable for children of all ages. Booking required. Make a lovely handmade gift to give to your loved one tomorrow.

Valentine's Bake Off!

In aid of Kawasaki Syndrome Support Group
To be judged on Valentine's Day, Wednesday 14th February. Entries to be brought in by closing time on Monday 12th. Prizes for all entrants. Please ask for details and an application form.

Chinese New Year Family Workshop

Friday 16th January, 11.00-12.30 or 3.00-4.30pm

This year is the Year of the Dog. Join us to create a Chinese dog cupcake and have fun trying out a variety of Chinese traditions and crafts.

£30 per family (1 adult and up to 2 children) to include 1 hour of tuition with 1 cupcake per person, plus 30 mins of games and crafts.

£25 per family if you book 2 families together. Additional children/adults: £5 with 1 cupcake each. Refreshments included.

Chinese New Year Cupcakes

Thursday 15th February, 2 hours,
4.00-6.00pm

For teenagers and adults



Learn how to fill and cover 4 cupcakes with a variety of oriental designs ready to share tomorrow with friends and family.

£25 per person to include tuition, refreshments and 4 decorated cupcakes to take home. Additional cupcakes: £1 each.

Half Term Family Cupcake Workshops

We are running family workshops during half term (see below) but are also happy to arrange these at other times just for you and your family.

Monday 12th February, 11.00am-12.30pm or 3.00-4.30pm – Jungle Animals

Wednesday 14th February, 4.00-5.30pm – Teddies and Hearts

Thursday 15th February, 11.30am-1.00pm – Unicorn and Rainbow

1 hour 30 minute workshops specially designed for families. 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.



Mother's Day Gift Cake Workshop:

Friday 9th March, 10.00am-4.00pm

Decorate a sponge cake to give as a gift to a special Mum. You will learn how to layer and cover a small sponge cake with a smooth coat of sugarpaste, decorate with a selection of beautiful flowers, leaves and butterflies, then complete with an inscription and matching ribbon. All this is done in one day for those of you who are not able to attend our weekly courses.

£65 per person to include tuition, refreshments and your gift cake to take home.

Maximum 4 students. Bring your own lunch or eat at Chinos.



Mothers' Day Cupcake and Cookie Mini Workshops

Saturday 10th March 11.00am-4.00pm

Suitable for all ages. Pop in anytime to create either a heart cookie with flower decoration (suitable for younger children) or a rose and piped swirl cupcake (suitable for older children and adults). Allow about 15-20 minutes to complete. We will help you gift wrap and tag your creations.

Booking required. Heart cookie £3.50, Rose cupcake £4.50

A Present for your Teacher

**Thursday 22nd March OR Wednesday 28th March,
4.00-5.00pm – Cupcake, or 5.00-6.00pm – Cookie**

Come and make your teacher a hand-decorated, gift-wrapped cupcake or cookie as an end of term present and a matching card to go with it.

£10 per child, to include cupcake/cookie and card, tuition and refreshments.

Easter Bunny cake topper

**Saturday 24th March, 3.00-5.00pm OR
Thursday 29th, 7.00-9.00pm**

Learn lots of techniques for modelling and create a lovely Easter Bunny cake topper to use on your Easter table or cake.

£20 per person per session to include tuition, use of all tools during class, refreshments and models made to take home. £5 discount if you introduce a friend.

Suitable for adults or teenagers.



Sticky Fingers Easter Party Monday 26th March, 3.00-5.00pm

Our Easter Party with optional fancy dress! Join us for some Easter fun.

Arts and Crafts, Games, Music session, Story Time, Biscuit /Cake Decorating, Party Tea.

£15 per child

Bake and Decorate Easter workshops – 2.5 hours

Designed for teenagers (11 years and over) to attend with friends (but without parents!)

Monday 26th March, 11.00-1.30pm £30 – Decorated Cookies

Learn how to mix, roll, cut, bake and decorate a selection of pretty cookies with an Easter/Spring theme.

Tuesday 27th March, 2.00-4.30pm £30 – Decorated Cupcakes

Learn how to mix, bake, fill and decorate a selection of pretty cupcakes with an Easter/Spring theme..

Monday 9th April, 3.00-5.30pm £30 – Decorated Spring design Cupcakes.

Learn how to mix, bake, fill and decorate a selection of pretty cupcakes.

Tuesday 10th April, 3.00-5.30pm £30 – Decorated Spring design Cookies

Learn how to mix, roll, cut, bake and decorate a selection of pretty cookies.

Easter Cupcakes

Friday 30th March

Come and make an edible Easter gift for your friends or family. A pretty handmade cupcake in a presentation box with a tag.



11.00-12.00 – Spring Flower Basket

1.00-2.00 – Easter Bunny

Suitable for 5 yrs and over

£10 per person, to include refreshments.

Design your own Easter egg

Saturday 31st March,

10.00-12.00 or 4.00-6.00

We will show you how to transform a shop-bought Easter egg by decorating it with sugar flowers, leaves and chicks or rabbits. You can add a name to make it personal and we will show you how to gift wrap it and add a tag.



Suitable for 7 yrs and over. Over 11's can come without adult.

£15 per person, to include refreshments and your decorated egg.

Chocolates for Easter Hands-on Demonstration

Saturday 31st March, 1.00-3.00pm

Local Chocolatier Holger Marsen will show you how to temper chocolate and use it to make delicious hand-made chocolates decorated with Easter in mind. You will be able to get involved and try out some of the processes along the way, to build your confidence to have a go at home.

£25 per person to include demo and hands on session, refreshments, handouts with instructions and a gift bag of 4 chocolates to take home. Max 10 places.

Easter Cookies

Friday 30th March, 7.00-9.00pm

Learn how to make beautifully decorated cookies to give as gifts this Easter

£25 per person, to include tuition, refreshments and 4 decorated biscuits to take home. Additional biscuits, £1 each.

Wrap it up for Easter

Friday 30th March, 4.00-6.00pm

Bring along your own chocolate bars and Suriya will help you transform them using a variety of papercraft techniques. Ideal for Easter gifts .

£15 to include tuition, materials and refreshments.

Easter Holiday Family Cupcake Workshops

We have timetabled the following workshops but are also happy to arrange these at other times just for you and your family and to a theme of your choice.

NEW We now offer the privately arranged Family workshops every first Sunday of the month, subject to having a minimum of 2 families booking together.

Tuesday 3rd April 3.00-4.30 Owls and Hedgehogs

Thursday 5th April 4.00-5.30 Underwater world

Friday 6th April 11.30-1.00 Pirates

Tuesday 10th April 11.30-1.00 – Mini Beasts

Wednesday 11th April 4.00-5.30 – Flowers and Butterflies

Thursday 12th April 4.00-5.30 – Space Travel

Friday 13th April 11.30-1.00 and 4.00-5.30 – Princess and Tiara

1 hour 30 minute workshops specially designed for families. Why not team up with friends as discount applies for more than one family?

Come and learn how to model in sugarpaste 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.

“At Your Request”

These classes are available as dateless classes so they can be tailor-made. Please ask if you are interested and give us the best days and times to suit you. We will then try to put a class together or run them as a private workshop.

Simply Roses – 2 hours

Roses are so often the focus of celebration cakes. Come and learn how to make a variety of simple but stunning roses to decorate some pretty iced cupcakes and cookies to take home for tea. Techniques include the classic rose, quick rose and ribbon rose techniques, plus a variety of rose leaves.

£25 per person to include tuition, refreshments and 2 decorated cupcakes and 2 decorated cookies to take home. Additional biscuits/cakes £1 each.

Sugarpaste Inlay – 2 hours

Learn how to make pretty-as-a-picture iced cookies using the sugarpaste inlay technique and creating spotted and striped backgrounds

£25 per person to include tuition, refreshments and 4 decorated biscuits to take home. Additional biscuits: £1 each.

Flat Coating with Royal Icing – 2 hours

We will practice flat coating in royal icing on round and square cake dummies, using a straight edge and a side scraper. Jo will show you how to make a good royal icing and to match consistency to use. You will also learn how to pipe snails trail and shell borders.

£25 per person to include tuition and refreshments

Ribbons and Bows – 2 hours

Learn how to make a variety of edible ribbons and bows and use them to create some beautiful cupcakes.

£25 per person to include tuition, refreshments and 4 decorated cupcakes to take home. Additional cupcakes: £1 each.

Royal Icing Runouts – 2 hours

Learn how to create runout images and letters to add a professional touch to your cakes.

£25 per person to include tuition, refreshments and 4 decorated biscuits to take home. Additional biscuits: £1 each.

Piped Embroidery Work – 2 hours

Learn how to pressure-pipe and create lovely floral effects in royal icing.

£25 per person to include tuition, refreshments and 4 decorated biscuits to take home. Additional biscuits: £1 each.

Crimping and Embossing – 2 hours

Learn how to use a variety of tools to create textures on sugarpaste.

£25 per person to include tuition, refreshments & 2 decorated biscuits and 2 cupcakes to take home. Additional biscuits/cupcakes: £1 each.

Folk Art Painting – 2 hours

Learn how to paint on cookies using this traditional narrow boat technique.

£25 per person to include tuition, refreshments and 4 decorated biscuits to take home. Additional biscuits: £1 each.

Fantasy Flowers – 2 hours

Sugarpaste flowers with an original twist to impress your friends and family.

£25 per person to include tuition, refreshments and 4 decorated cupcakes to take home. Additional cupcakes: £1 each.

Broderie Anglaise – 2 hours

Combining cutter work and piping with royal icing to create this pretty technique.

£25 per person to include tuition, refreshments and 2 decorated biscuits and 2 cupcakes to take home. Additional biscuits/cupcakes: £1

Smocking – 2 hours

Learn how to recreate this lovely traditional technique with a modern twist.

£25 per person to include tuition, refreshments and 2 decorated biscuits and 2 cupcakes to take home. Additional biscuits/cupcakes: £1

Piping with Royal Icing – 2 hours

Get to grips with royal icing, one of our most requested workshops. Jo will show you how to match pressure and speed to allow you to be in control of your piping bag and apply what you have learnt to create some pretty piped cookies to take home.

£25 per person to include tuition, refreshments and 4 decorated cookies to take home. Additional biscuits: £1 each.

Edible Lace Cookies – 2 hours

Learn how to use this beautiful new technique to make a set of 4 beautifully decorated cookies

£25 per person to include tuition, refreshments and 4 decorated cupcakes to take home. Additional cakes £1 each.

Tappit Lettering and Numerals – 2 hours

Learn how to use these tools to give a professional finish to your cakes.

£25 per person, to include tuition, refreshments and 4 decorated biscuits to take home. Additional biscuits: £1 each.

Brush Embroidery Cookies – 2 hours

Learn how to paint with royal icing to produce amazing results that will impress your friends and family.

£25 per person to include tuition, refreshments and 4 decorated biscuits to take home. Additional biscuits: £1 each.

Hand-made Chocolates – 2½ hours

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 to make his delicious passion and caramel-filled chocolates and some chocolate truffles which you can then gift wrap to take home.

£40 per person to include tuition, refreshments and your gift wrapped chocolates to take home.

Bags, Tags, Cards and Boxes – 2 hours

Suriya is a paper-crafter with over 20 years' experience who likes to share enjoyable and useful craft. No matter what level you are she will help you create something truly special.

£35 per person to include tuition, refreshments and your creations to take home.

New! 5 week Butter-cream Techniques

£90

Week 1 – Making buttercream, American/Swiss/Italian, Tools and equipment, Flavourings, Sprinkles and Basic piping on cupcakes

Week 2 – Piping buttercream onto cupcakes including Russian tips and clingfilm techniques

Week 3 – Piping buttercream flowers. Flat coating on cake dummies

Week 4 – Piping techniques on cake dummies

Week 5 – Splitting, layering, coating and decorating a sponge cake with buttercream

Gift Cake Workshop 10.00am–4.00pm

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 sugarpaste, decorate with a selection of beautiful flowers, leaves and butterflies, then complete with an inscription and matching ribbon. All this is done in one day for those of you who are not able to attend our weekly courses.

£65 per person to include tuition, refreshments and your gift cake to take home. Maximum 4 students. Bring your own lunch or eat at Chinos.



6 week Advanced Course £85

You will learn to extend your skills particularly with royal icing to create impressive effects to use on your cakes.

Week 1 – Smocking techniques and royal icing piping revision

Week 2 – Runout motifs

Week 3 – Pastillage tags and plaques with piped lettering and embroidery work

Week 4 – Piped royal icing flowers

Week 5 – Brush embroidery

Week 6 – Folk art painting

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. 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.

Demonstrations

We are happy to come to your home or club and give a demonstration or run a workshop for you. Please ask for details.

Vouchers

Why not buy a Cake Box voucher as a gift for a friend or family member? They can be exchanged for anything we offer.

Night out!

Meet up with your friends at the shop or in your own home for an evening of fun decorating cupcakes or cookies. Bring your own drinks. £20 per person

Photo Printing with Edible Ink

We can print your photos onto edible sugar or rice paper! Most digital formats accepted, or we can scan in your prints. Prices start as low as £2.50 for small, ready-to-print images on rice paper.

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 at the shop, by phone: 020 8941 8333 or email: joanna@thecakeboxhampton.co.uk

Payment is required in advance for 5 week courses and is also advisable to secure a place on some other classes. Please check when enquiring. We accept payments by card (including Amex), cash, cheque, or online banking:

Account name: The Cake Box (Hampton) Ltd

Account number: 23 98 32 42

Sort code: 20 38 83

Did you know?

- **We hire vintage china, linen napkins, pretty bunting and much more for your summer afternoon tea party.**
- **We have a wide range of hand-made edible items for you to decorate your own cakes with.**

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

www.thecakeboxhampton.co.uk