

# The Cake Box

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## Classes and Workshops, Spring 2016

We are pleased to present our new year brochure with lots of new courses 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. Also if you have ideas for future workshops, please also let us know.

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 & small tools for hire**. We make **cakes to order**, from **cupcakes to wedding cakes** and sell **Cake Box gift tokens** for you to give as presents to your cake making friends and family. We look forward to seeing you soon!

**Jo, Philip, Annette, Nina, Sam, Vin, Janet & Jemima @**

*The Cake Box*

## Chocolate Truffles and Decorations

### Free Demonstration

**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!

## Simply Roses

**Monday 11th January, 10.00-12.00**

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.

**£30 per person to include tuition, refreshments and 2 decorated cupcakes and 2 decorated cookies to take home. Additional biscuits/cakes £1 each.**

## Tappit Lettering and Numerals

**Friday 15th January, 12.00-2.00pm**

Learn how to use these tools to give a professional finish to your inscriptions on cakes and biscuits

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

## Gift Cake Workshop

**Saturday 16th January, 10.00-4.00 pm**



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.

**£50 per person to include tuition, refreshments and your gift cake to take home. Maximum 4 students. Bring your own lunch or eat at Chinos.**

## Piping with Royal Icing

**Wednesday 20th January, 11.00-1.00 pm**

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.**

## Rose Cookies

**Friday 22nd January, 12.00-2.00 pm**

Learn how to make pretty-as-a-picture iced cookies using the ribbon rose technique and creating spotted and striped backgrounds to arrange them onto.

**Price £30 per person to include tuition, refreshments and 4 decorated biscuits to take home. Additional biscuits £1 each.**

## Edible Lace Cookies

**Monday 25th January, 10.00-12.00am**

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

**£30 per person to include tuition, refreshments and 2 decorated cupcakes to take home. Additional cakes £1 each.**

## Beautiful Butterflies

**Wednesday 27th January, 11.00-1.00pm**

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.

**£30 per person to include tuition, refreshments and 4 decorated cupcakes to take home. Additional cupcakes £1 each.**

## Gerbera Workshop

**Friday 5th February  
12.00-2.00pm**

These bright and vibrant petal paste flowers give a really contemporary look to your cake and are surprisingly easy to make. Come and learn how and enjoy good company, tea and cake in a relaxed and creative environment.



**£20 per person to include tuition, refreshments and your flowers to take home.**

## Chinese New Year Cupcakes



**Monday 8th February  
12.00-2.00 pm**

Welcome the Chinese New Year in by decorating 4 cupcakes with Eastern inspired designs and learn a range of new sugarcraft techniques at the same time

**£30 per person to include tuition, refreshments and 4 decorated cupcakes to take home.  
Additional cupcakes £1 each.**



# Chocs in a Box

## Dual-craft Valentines workshop

**Saturday 6th February, 10.30am-12.30pm or  
2.30-5.00pm**



Holger from *Just one Chocolate* and Suriya from *Stamping Up* are putting on their first dual craft workshop at The Cake Box. Holger will show you how to make his delicious passion fruit and caramel filled chocolates or some chocolate truffles. Then whilst they are setting, Suriya will teach you how to create some lovely bags, boxes, tags and cards to create a beautifully presented gift for your loved one on Valentine's day. Refreshments at half time are included in the price.

**Morning session (2 hours) suitable for children from 7 yrs and over, making truffles, bag and tag – £15 per person**

**Afternoon session (2 ½ hours) suitable for teenagers and adults, making filled and moulded chocolates, box and card – £20 per person**

Suriya is based in Hampton and is a paper crafter with over 20 years experience. She runs classes, workshops and parties and is on the craft committee for the WI. She has appeared in magazines and worked with craft TV personalities including Kirstie Allsopp and likes to share this enjoyable craft. No matter what level you are, she will help you create something truly special.

Holger is a local chocolatier who has been making chocolates for the past 4 years as well as eating them considerably longer. His chocolates are about bringing a clean, fresh approach to classic flavours, specialising in caramels. He loves nothing more than sharing his passion for the black gold with others by helping them discover how easy working with chocolate can be.

## Valentine's Gift Cake Workshop

**Friday 12th February, 10.00am-4.00pm**

Decorate a sponge cake to give as a gift to someone special this Valentine's Day. You will learn how to layer and cover a small sponge cake with a smooth coat of sugar paste, then decorate either with a selection of classic flowers, leaves and butterflies or a cute teddy and heart motif, then complete with your own personal inscription and matching ribbon.

**£50 per person to include tuition, refreshments and your gift cake to take home. Maximum 4 students. Bring your own lunch or eat at Chinos.**



## Valentines Cupcake and Cookie Workshops

**Saturday 13th February**

**All ages - men/Dads very welcome!**

**Adults and older children:**

11.00-12.00 – Roses, leaves and butterflies cupcakes

1.00 - 2.00 – “I love you” cookie set

3.00 - 4.00 – Teddy and heart cupcakes

5.00 - 6.00 – Ribbon rose heart cookie

**Younger Children**

Sessions as above. Younger children will decorate a heart cookie, using heart motifs and plunger flowers

**£10 per person includes one hour of tuition, refreshments and one gift wrapped cupcake or cookie.**

**Or: family discount £25 per family (one adult and 2 children) Extra cupcake or cookie £2.**

# Sticky Fingers!

**Every Wednesday and Thursday, 9.15-10.00am or 2.00-2.45pm, and as an after-school club on Thursdays, 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.

**£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.**

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

## Wednesdays

- 6/1/16 -no workshop
- 13/1/16 Gingerbread Man (B)
- 20/1/16 Owl Babies (C)
- 27/1/16 Hungry caterpillar (B)
- 3/2/16 Rainbow fish (B)
- 10/2/16 Guess how much I love you (B)

C = cupcake B = biscuit

## Thursdays

- 7/1/16 Dear Zoo (C)
- 14/1/16 Jasper's beanstalk (C)
- 21/1/16 Prickly hedgehog (C)
- 28/1/16 Elmer (B)
- 4/2/16 What the ladybird heard (C)
- 11/2/16 A kiss like this (B)



## Family Cupcake Workshops

1 hour 30 minute workshops specially designed for families. 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.

We usually run these workshops in school holidays, but can also arrange them for individual families or friendship groups at other times such as school inset days, after school or on Saturday. We have a wide variety of themes or can tailor make to you. Why not team up with friends as discount applies for more than one family?



Here are some ideas for you to choose from. Some of these ideas are best suited to cupcakes, some to cookies and some to both. If you want something slightly different we are happy to discuss your ideas.



Teddy bears - Jungle animals - Cars and boats - Underwater world - Ballet - Mini-beasts - Dogs and cats - Robots - Snowy Princesses - Flowers and butterflies - Owls - Hedgehogs

**£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 2 or more families book together. Additional cupcakes £1 each. Additional children/adults: £5 with 2 cupcakes each. Refreshments included.**



## Petals Club

Thursdays

7.00-9.00 pm



*(Flowers made by Petals Club member, Becky)*

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 regular or drop in basis.

**£20 per session to include tuition, use of all tools during class, refreshments and flowers made to take home. If you introduce a friend you get a £5 discount on that night.**

January 14th – Snowdrops

January 21st – Primroses

January 28th – Violets

February 4th – Bluebells

February 11th – Hellebores

*Further dates coming soon.*

## Fortnightly Modelling workshops

**Monday, 7.00-9.00pm**

**You will learn to use a variety of tools and techniques to create 2D and 3D sugar models.**

January 18<sup>th</sup> – Teddies

February 1st – Animals

Additional dates and topics to be arranged as we go along.

**£20 per person per session to include tuition, use of all tools during class, refreshments and models made to take home.**

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## 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 first night. The price includes all consumables, use of all tools, handout pack and refreshments. Students can make use of a 5% discount in the shop whilst on the course!

### 5 week beginner's daytime course

**£80**

**Monday 11th January – Monday 8th February 3.00-5.00pm**

**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.

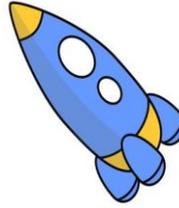
Week 3 – Piped embroidery work. Basic modelling shapes and techniques

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.

**We also offer 5 week cupcake courses and cookie courses, either as daytime, twilight or evening classes. Please let us know if you are interested in these.**

## *Reading Rockets*



### **45 minute session, Wednesdays, anytime between 4.00-5.30pm**

A once-a-week drop-in session to boost your child's reading and writing skills and have fun at the same time. Joanna is an experienced early year's teacher and is passionate about giving young children a secure start with their literacy. The 45 minute sessions, designed for reception and year 1 children, include two short 1:1 sessions with Jo, one reading and one writing, followed by some creative themed play ideas for you to enjoy with your child. You will join your child during the 1:1 sessions so that you can pick up useful tips and techniques and ask questions. You will have access to a systematic beginner reading scheme and other useful resources which you can borrow.

**£15 per session to include tuition, resources and refreshments for you and your child. A free assessment session will help Joanna to tailor-make the 1:1 sessions to your child's needs.**

## *Empowering Parents, Engaging Children*

### **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".

gifts for bakers of all ages, including **Cake Box gift vouchers**. These can be bought and collected from the shop or sent via email.

### **Private Tuition**

Jo is very happy to teach on a 1:1 basis or to groups of 2-3 and to tailor the content to your needs. The hourly rate for this is £15-£20 within opening hours and £20-£25 after closing.

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.

## **Mobile Workshops!**

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

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](mailto:joanna@thecakeboxhampton.co.uk)

Payment in advance to confirm booking for courses that require 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, and please check availability before paying!