

The Cake Box

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Classes and Workshops, Spring 2017

We are pleased to present our brochure with lots to do for all ages and abilities, starting soon and leading up to Easter. Details of our Easter holiday events will be published nearer the time.

In the first section of the brochure you find information about our regular clubs. You will also find classes that have been timetabled on specific days and times to suit requests received from our customers. In the second section you will find all our seasonal courses. In the third section "At your request" you will find a complete list of all our other courses, where you can choose the course you would like on a date and time to suit you. The final section gives details of our 1:1, private workshops and collaborative sessions. We hope this unique approach gives you the maximum opportunity to find something to suit you exactly.

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 & Annette @ *The Cake Box*

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.



And for details of personalised parties for adults, including hen parties and birthday parties, please contact us by email or phone or pop in for a chat.

“Sticky Fingers” – every Wednesday and Thursday at 10.00-10.45am or 2.00-2.45pm, and 4.00 Thursday as an after school club for older children.



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. 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 is required.

Wednesdays and Thursdays

25th & 26th January – Chinese New Year (C)

1st & 2nd February – Elmer (B)

8th & 9th February – A kiss like this (C)

Wed 15th February – Guess how much I love you? (B) 2pm only

Thur 16th February – Guess how much I love you? (B) 10am only

22nd & 23rd February – Little Red Hen (L)

1st & 2nd March – Is it Spring? (C)

8th & 9th March – Oliver’s vegetables (L)

15th & 16th March – The ladybird heard (C)

22nd & 23rd March – Owl Babies (C)

29th & 30th March – Wide mouthed frog (C)

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



Petals Club – every other Thursday, 7.00-9.00pm



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 2nd February – Hellebores
Thursday 16th February – Snowdrops
Thursday 2nd March – Primroses
Thursday 16th March – Daffodils
Thursday 30th March – Blossoms



Modelling Club – every other Thursday, 7.00-9.00pm

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 will include teddies, figures, animals, buildings and other objects. Your suggestions for other 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 9th February – Teddy Bears picnic
Thursday 23rd February – Sea creatures
Thursday 9th March – Jungle Animals
Thursday 23rd March – Faces and Figures
Thursday 6th April – Easter Bunny

5 week Beginner's Course

Wednesday 1st February – Wednesday 1st March, 4.00-6.00pm OR
7.00-9.00pm £85

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

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

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

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

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

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

5 week Improvers Course

Wednesday 8th March – Wednesday 5th April, 4.00-6.00pm OR
7.00-9.00pm £80

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 – Sugarpaste patterns such as spots and stripes

Week 3 – Piping and flooding with royal icing

Week 4 – Embossing, crimping and stencilling techniques

Week 5 – Ribbons, Bows and swags

Seasonal Workshops

Chinese New Year Family Workshop

Saturday 28th January 3.00- 4.30 pm

This year is the year of the Rooster. Join us to create an impressive rooster 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 games and crafts.

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

Half Term: Valentine's Day Cookie and Card Workshops

Tuesday 14th February, 1 hour workshops: 11.00-12.00, 1.00-2.00 and 3.00-4.00

£8 per child. Suitable for children of all ages. Booking required.

Valentine's Bake Off!

In aid of Kawasaki Syndrome Support Group
To be judged on Valentine's Day. Prizes for all entrants. Please ask for details and an application form.

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.

Wednesday 15th February, 11.00 am -12.30 pm – Jungle Animals

Thursday 16th February, 1.00 pm- 2.30 pm – Underwater World

Friday 17th February, 11.00 am- 12.30 pm – Mini-beasts

3.00pm- 4.30 pm – Owls and Hedgehogs

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.



Half Term Teen Workshop: Cupcake Techniques

Saturday 18th February. 2 hours, 11.00am-1.00pm

Young people aged 10 and over can come alone or with a friend and stay without adult supervision

Learn how to fill and cover 4 cupcakes with buttercream swirls and sugarpaste caps, and then decorate with quick roses and blossoms.

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

Mother's Day Gift Cake Workshop: Friday 24th 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.

£55 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 25th March 10.00am- 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 gift wrap and tag your creations.

No need to book: just come along. Heart cookie £3.50, Rose cupcake £4.50

“At Your Request”

These classes are available as dateless classes so they can be tailor made to you. 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.

Beautiful Butterflies – 2 hours

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 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.

Edible Lace Workshop – 2 hours

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.

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.

5 week Cake Decorating Courses

5 week Advanced Course £75

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 and mini collars

Week 3 – Pastillage tags and plaques and piped lettering

Week 4 – Piped royal icing flowers

Week 5 – Brush embroidery and folk art painting

5 week Cupcake Baking and Decorating Course £80

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

Week 1 – Mix and bake cupcakes. Blossoms and leaves

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

Week 3 – More buttercream piping. Full roses, leaves and butterflies

Week 4 – 2D novelty effects and edible lace

Week 5 – 3D novelty effects

5 week Cookie Baking and Decorating Course £80

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 sugarpaste techniques

Week 4 – Flooding and wet on wet with royal icing

Week 5 – Over-piping and stencilling

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.

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 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