

The Cake Box

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Classes and Workshops Summer 2018

We are pleased to present our brochure with lots to do for all ages and abilities, right up to the end of the Summer holidays. We have a **New!** section which includes lots of exciting new things that we are offering. In the 2nd section of the brochure you can find information about our popular parties and regular clubs, including some new ideas for 2018. In the 3rd section are classes that have been timetabled on specific days and times to suit requests received from our customers. In the 4th section you will find all our seasonal courses. In the 5th 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 also 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, Sam, Becky, Janet and Jemima

@ The Cake Box

New for 2018!

New! 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.

£20 per person to include demo and hands on session, refreshments, detailed handouts and any leftovers to take home!

Maximum 10 places.

New! Sunday Specials

Either workshop below is available on request and to your own theme on the first Sunday of each month, so Sunday 3rd June, Sunday 5th August or 2nd September in this brochure, subject to having a minimum of 4 teenagers or 2 families respectively attending. NB. Sunday 1st July is the *Classics on the Green* event and we will be there as usual.

Sunday Special Bake and Decorate Workshops

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

Decorated Cookies – 2.5 hours

Learn how to mix, roll, cut, bake and decorate a selection of 6 pretty cookies. £30 per person

Decorated Cupcakes – 2.5 hours

Learn how to mix, bake, fill and decorate a selection of 4 pretty cupcakes. £30 per person

Sunday Special 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 work with sugar paste to 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.

£35 per family (1 adult and up to 2 children) to include 1 hour 30 mins of tuition and 2 cupcakes per person.

£30 per family if you book 2 families together.

Additional children/adults: £10 with 2 cupcakes each. Refreshments included.

Also see our [Holiday Bake and Decorate Workshops](#) and [Family Cupcake Workshops](#) under the Seasonal Section.

New! Monday Mini Demos, 1.00-2.00 pm

Joanna will show you how to use some of the tools available in the shop, whilst you enjoy a cup of tea or coffee and home made cake. If you choose to buy the tool, you will get a 5% discount on the day.

Price £7 per person or £5 if you bring a friend. Handouts provided.

Booking required

Monday 4th June – Tappit tool- for wording on cakes

Monday 11th June – Multi tool for animal cupcakes

Monday 18th June – Pop it tool for novelty figures

Monday 25th June – Shape plunger tools for models and inlay

Monday 2nd July – Blossom plungers for flowers

Monday 9th July – Butterfly cutter plungers

Monday 23rd July – Crimper tool for making patterns

Monday 30th July – Bags and nozzles for Royal icing

Monday 6th August – Garrett frill tool for blankets and frilled sides for cakes

Monday 13th August – Broderie Anglaise tool

Monday 20th August – Embossing tools for textures

Monday 3rd September – Bow and ribbon tools

New! Meringue kisses

Wednesday 30th May 6.30-9.00 or Friday 13th July 12.00-2.30 pm

These beautiful airy confections are so versatile and can be stored to use when you wish. Becky will help you to add flavour and colour for best effect. We will make crème pâtissière with our egg yolks and show you some delicious ways you can use this versatile custard.



£30 per person to include approx 20 meringue kisses and a pot of crème pâtissière to take home and use as you wish.

Refreshments included.

New! 6 week Buttercream Techniques

£180

Tuesday 24th July – 28th August 12.30-2.30 pm



This course will give you a good grasp of using buttercream as a decorative medium and how to create some stunning effects with it. The course includes cupcakes and 3 cakes, which will be provided by us.

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

Week 2 – Piping buttercream onto cupcakes in a variety of styles including rose swirls, dimple tops and use of Russian tips and cling film techniques.

Week 3 – Split, fill and flat coat a small sponge cake. Pipe buttercream flowers to decorate.

Week 4 – Buttercream piping techniques on cake dummies including swirls, ruffles and scrolls, ombre and paddled and spooned effects and uses of nonpareils.

Week 5 – Split, fill, coat and decorate a small 2 tier sponge cake with buttercream using your choice of last week's techniques and decorating with edible flowers/fresh flowers.

Week 6 – Split, fill, coat and decorate a double depth one tier sponge cake with buttercream using watercolour and drip techniques.

New! “Simply Baking”

Sunday 5th August 11.00-2.00

Come and learn how to make 4 sample cakes of our delicious tried and trusted cake bases, then take them home to enjoy!

Vanilla sponge with raspberry jam and vanilla buttercream

Chocolate buttermilk cake with chocolate buttercream

Yummy Scrummy carrot cake with mascarpone frosting

Lemon sponge with lemon curd and lemon buttercream

£50 per person, to include tuition, refreshments and 4 delicious cakes to take home

NEW! Get to grips with royal icing!

Monday-Friday - 1.5hrs each day

Learn how to make good royal icing, how to control speed and pressure, pipe curves and straight lines, flowers, letters and flat coating. By the end of the week you will feel relaxed and confident in the art of royal icing

£75 per person to include tuition, refreshments and decorated cookies to take home each day. Dates and time by agreement.

NEW! Bride and groom Cake topper. 2x2 hr sessions

Learn how to model a bride and groom cake topper.

£50 per person to include tuition, materials and refreshments. Dates and time by agreement.

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 in term time.

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

23rd – Roaring Rockets (C)

24th May (10am only) – Roaring Rockets (C)

HALF TERM

Wednesday 30th May - 10.00 and 2.00 only. (B) The Hungry Caterpillar

Thursday 31st May–10.00 and 2.00 only (C) The Tiger who came to tea

6th & 7th June (L) Super senses

13th& 14th June (C) My Dad makes me laugh

20th & 21st June (B) The Gingerbread man

27th & 28th June (C) The Prickly Hedgehog

4th & 5th July (B) My Little star

11th &12th July (L) Oliver’s Milk shake

18th &19th July (C) Jasper’s Beanstalk

SUMMER HOLIDAYS:

NB These are all at 10.00 & 2.00 only

25th & 26th July(C) Emergency

1st and 2nd August (B) Over in the Meadow

8th and 9th August (C) Animal Boogie

15th & 16th August (B) Rainbow Fish

22nd & 23rd August (C) Paddington Bear

29th & 30th August (L) Lighthouse Keeper’s Lunch



(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 24th May – Daisies

Thursday 7th June – Roses

Thursday 21st June – Sweet peas

Thursday 5th July – Carnations

Thursday 19th July– Calla Lilies

Thursday 2nd August – Gerberas

Thursday 16th August – Freesias

Thursday 30th August - Peonies



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 14th June – Fairies

Thursday 28th June – Rainbows and Unicorns

Thursday 12th July – Underwater world

Thursday 26th July – Teddy Bears' Picnic

Thursday 9th August – Minions

Thursday 23rd August – Mermaids



Timetabled Classes

6 week Beginner's Course

£110

**Wednesday 6th June – Wed 11th July, 7.00-9.00pm
(or twilight session by arrangement)**

OR Tuesday 5th June – Tue 10th July, 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

£95

**Wed 18th July – Wed 22nd August, 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. Creativity and experimentation is encouraged.

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

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

Week 3 – Flooding with royal icing including the wet on wet technique

Week 4 – Beautiful butterflies from petal paste and cake lace

Week 5 – Royal icing piping techniques including floral and line-work

Week 6 – Ribbons, Bows, pearls and broaches

6 week Advanced Course

£90

**Wednesday 29th August – Wednesday 3rd October,
7.00-9.00 or earlier**

You will learn to extend your skills particularly with royal icing to create impressive effects to use on your cakes. You will need prior experience to get the most from this course.

Week 1 – Sugar-paste smocking techniques and royal icing piping revision

Week 2 – Run out motifs and lettering

Week 3 – Piped Lace and Filigree

Week 4 – Creating structures from gum paste/pastillage

Week 5 – Piped royal icing flowers

Week 6 – Painting techniques with royal icing or with food colour

5 week Cupcake Baking and Decorating Course £80

**Tuesday 24th July – Tuesday 21st August, 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 23rd July – Monday 20th August, 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

**Tuesday 17th July, 7.00-9.00pm OR
Saturday 25th August, 2.00-4.00pm**



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.

Macaron Workshop

Sunday 15th July, 1.00-5.00pm OR

Sunday 19th August, 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.

Gift Cake Workshop:

Friday 6th July, 10.00am-5.00pm

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.



£75 per person to include tuition, refreshments and your gift cake to take home.

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

Decorative ideas with chocolate

Hands-on Demonstration

Saturday 21st July, 1.00-3.00pm

Local Chocolatier Holger Marsen and Joanna team up to show you how to use chocolate in a variety of ways to decorate your cakes, confectionery and desserts. 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 decorated confectionery to take home. Max. 10 places.

Seasonal Workshops

Father's Day Cookie and Card Workshop

Friday 15th June 5.00-6.00pm or Saturday 16th June 11.00-12.00

£10 per child. Suitable for children of all ages. Booking required. Make a lovely handmade edible gift and card to give to your Dad or significant male on Sunday.

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 and other themes just for you and your family.

Tuesday 29th May - 11.00am-12.30pm Me and my pet - dog
or 3.00-4.30pm Me and my pet - cat

Wednesday 30th May - 3.30- 5.00 pm Princess and tiara

Thursday 31st May- 4.00-5.30 pm Hedgehog and owl

Friday 1st June - 11.00am-12.30pm Underwater world

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.



£35 per family (1 adult and up to 2 children) to include 1 hour 30 mins of tuition and 2 cupcakes per person.

£30 per family if you book 2 families together.

Additional children/adults: £10 with 2 cupcakes each.

Refreshments included.

A Present for your Teacher

Thursday 5th July OR Thursday 19th July,
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 year present and a matching card to go with it.

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

Bake and Decorate Summer workshops – 2.5 hours

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

Wednesday 25th July, 11.00-1.30pm £30 – Decorated Cookies

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

Thursday 26th July, 11.00am-1.30pm £30 – Decorated Cupcakes

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

Wednesday 1st August, 3.00-5.30pm £30 – Decorated Cupcakes. Learn how to mix, bake, fill and decorate a selection of pretty cupcakes.

Thursday 2nd August, 3.00-5.30pm £30 – Decorated Cookies

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

Book on 2 classes, ie. Cupcakes and Cookies, and get a £5 discount!

Summer Holiday Family Cupcake Workshops

To fit in with your other holiday plans we have not timetabled our summer holiday family workshops. We are happy to arrange these at times to suit you and your family and to a theme of your choice.

New! We now also offer Family workshops on every first Sunday of the month, subject to having a minimum of 2 families booking together, see details at beginning of the brochure.

Themes include:

Teddy bears - Jungle animals – Transport - Cars and boats – Ballet - Underwater world - Mini-beasts - Dogs and cats – Robots and machines- Snowy Princesses – Pirates – Farmyard animals – Space travel - Owls - Flowers and butterflies – Hedgehogs – Witches and wizards – Superheros – Alice in Wonderland – Ghosts and monsters – Me and my pet – Unicorns and rainbows

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 work with sugarpaste to 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.

£35 per family (1 adult and up to 2 children) to include 1 hour 30 mins of tuition and 2 cupcakes per person.

£30 per family if you book 2 families together.

Additional children/adults: £10 with 2 cupcakes each. Refreshments included.

Village Events

Classics on the Green – Sunday 1st July, 11.00-4.00pm



Now in its 4th year, this popular family event hosts a wonderful collection of vintage and classic cars, motorbikes and other vehicles on Gander Green, with food and drink provided by local businesses. We will be running a children's cupcake workshop and a guess the weight of the cake competition, both with a car theme on the day.

Screen on the Green – Monday 27th August

Activities from 4.00pm. Film starts at dusk.



This year Hampton Village traders are organising a screening of Paddington 2. We will be there as usual with our children's cupcake decorating workshop beforehand and cupcakes for sale to enjoy with your picnic. See you there!

“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.

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 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.

Early Language and Literacy Information Workshops

designed for parents and carers

Empowering Parents, Engaging Children

Playing with Sounds

for parents/carers of pre-school age children

Linking Sounds

for parents/carers of pre-school moving into reception

Creating with Sounds

for parents/carers of reception or year 1 children



These workshops are crammed full of exciting ideas and useful information to help you to encourage your child's early language and literacy skills.

Joanna is an experienced early years teacher and is passionate about making learning fun for children and empowering parents.

The workshops will include lots of hands on activities, an opportunity to ask questions and a really useful information pack to take home, and of course there will be tea and homemade cake as well!

Please let us know if you are interested in these workshops. We can run them either in the daytime or in the evening.

£15 for a 2 hour session to include refreshments and a resource pack to take home.

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