

SUGARPASTE SKILLS

Cottenham Summer School

22 - 26 July 2019

1 DAY COURSE: Thursday 25th July 2019

10am – 4pm

FEE: £55

includes lunch and refreshments



TUTOR: Wendy Leaney

In this cake decorating workshop you will spend the day learning many sugarpaste skills including:

- An introduction to tools and sugarpaste/modelling pastes
- Using colours - liquids, pastes, dusts and sprays to enhance your creations
- Creating simple sugarpaste decorations using cutters to familiarise yourself with basic techniques
- Creating neat lettering and numbers
- Modelling a cute sugarpaste animal
- Creating a simple flower using cutters and a more complicated creation
- How to create Cake Lace (time permitting)
- How to create a character (time permitting)

The tutor, Wendy Leaney, a Home Economist and owner of 'Celebrate with Cake', will have examples of the finished pieces you will be creating. She will be making alongside you on the day as well as demonstrating key skills, this gives plenty of opportunities to learn, adapt and discuss the ingredients and methods used.

There will be the opportunity to present your finished creations for photographs at the end.

Ingredients provided by the tutor – payable on the day £15

What you need to bring to the session:

Apron Tea towels Cook's knife, any cake decorating tools you have and containers to take your creations home in (Camera or phone to record your progress and finished recipes)

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