



Icing Perfection Ganache & Sharp Edges

Saturday 24th February 2024

10.00am - 6pm



Do you aspire to create cakes like the professionals, gaze in awe at the flawless finish and sharp edges?

Come along and join Sarah in these basic foundation workshop where she will teach you how to:

- Level your cake and fill it.
- Cover your cake with White Chocolate Ganache
- Talk through, the method of making Ganache and how to troubleshoot problems that may occur
- Cover your cake with Sugarpaste, learning how to achieve that fabulous sharp edge and a smooth finish.

*If time permits, we will make some simple sugar flowers to adorn your cake.

You will also receive lots of hints and tips gathered by Sarah during her 16 years creating cakes, as well as recipes and notes to recreate your cake.

This class is suitable for beginners and anyone who wishes to perfect their cake decorating skills. At the end of the class, you will have a beautiful cake to take home and eat with your friends and family, and you will have gained lots of new skills and techniques so that you may recreate many more.

All the tools and materials you need to complete the cake are provided, you need to bring you apron, a notebook and pen and a light lunch. Tea and coffee are provided.

This is a semiprivate class with a maximum of 5 students, ensuring there will be plenty of individual attention.

Course Fee: £140

Please contact Sarah for full details, email: thecraftykitchen@btinternet.com

****Please Note:** The skills and techniques learned during this class are intended for your sole use, they may be used to create cakes for you to sell within your own business or for personal use. Under no circumstances may the class in whole or part be replicated and taught or demonstrated either physically or online, this includes handouts/written instruction which are also deemed copyright of The Crafty Kitchen - Sarah Garland.

Please understand this is our business and we will be forced to take legal action to protect it.

Thank you.