



2 Day Sugar Flower Workshop

Friday 14th March & Saturday 15th March 2025.

10am -5pm both days.

Learn to create beautiful Sugar Flowers with Sarah on this 2 Day Workshop.

Day 1

You will be creating your Sugar Petals, Stems and Foliage.

Day 2

You will learn to colour and highlight your creations, how to tape your wires and attach your foliage & filler flowers to finish your gorgeous creations.

We will be creating Sugar Roses including buds and a full flower, with leaves. We will also create Hydrangeas, Berries and other filler flowers.

Over the 2 days you will learn how to.

- * Use and work confidently with flower paste, we will explore the brands on offer and their differences. We will talk about how climate can affect your floral work.
- * How to colour your paste, using professional gel colours.
- * How to use a variety of petal cutters and veiners.
- * How to correctly wire your petals & leaves.
- * How to use floral tape.
- * How to enhance your flowers and add depth and tone to them with the use of Petal Dusts.
- * How to display your flowers on a cake.
- * How to store sugar flowers.

What we provide and what you need to bring:

*All of the materials and tools are provided to make your flowers, you will need to bring a notebook and pen and a light lunch.

Sarah will show you how to arrange your flowers on to a cake (dummy), if you would like to place your flowers on to a dummy, please bring one with you. You will need a *6" round dummy at least 5" tall.

We purchase ours from, <https://cakedummies.com/product/5inch-deep-round-cake-dummy/>

We will provide a box if you just wish to take your bouquet home rather than mount it on to a dummy. We offer a friendly & relaxed learning environment. With a maximum of just 5 students per class, ensuring there is plenty of individual attention on offer.

Class fee: £280



**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 deemed copyright of The Crafty Kitchen - Sarah Garland. Please understand this is our business and we would hate to be forced to take legal action to protect it. Thank you.