



Mother Christmas Cake Class

Saturday 6th December 2025

10am – 6pm

at The Crafty Kitchen, St Athan, CF62 4PP

Join Sarah in this Festive Fun Filled Class where you will learn
How to create this adorable Mother Christmas Cake.

You will learn how to:

- How to carve and fill your sponge cake & cover with ganache to create the base for her dress.
- How to colour Sugarpaste and Modelling paste.
- How to roll and cover the cake to give a fluid material skirt effect.
- How to model an upper body torso, arms and hands using specialist modelling paste.
- How to model a head, adding facial features, hair and glasses.
- How to add finer facial details to give character to your model.
- How to create her apron and small culinary accessories.
- Your Wood effect boards will be pre-created for you, we will discuss how to do this.

*Please note the Gingerbread man will be created if time allows, if not after the class you will be given access to a Video created by Sarah showing how to make him.

You will be required to bring: A light lunch, your Apron and a notebook and pen. Everything else needed to make Mrs Claus is included.

Should you wish to keep your cake for Christmas, Sarah will give you details of how to freeze it.

Class Fee: £150 Booking: Please use this form, <https://www.thecraftykitchen.co.uk/booking-information>.

****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 instructions 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.