



Ganache and Sharp Edges Workshop

Saturday 14th September 2024

10.00am – *18.00pm

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 this workshop where she will teach you how to:

- Level your cake and fill it with buttercream
- Cover your cake with Ganache using the Ganache plate method.
- Talk through, the method of making Ganache and how to troubleshoot problems.
- Cover your cake with Sugarpaste and learn how to achieve that fabulous sharp edge and smooth finish.
- **Make some small sugarpaste flowers to adorn your cake.

At the end of the class, you will have a beautifully produced cake to take home and eat with your friends and family, and you will have learned 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 an apron, a notebook and pen and a light lunch. Tea and coffee provided.

This is a semi private class with a maximum of 5 students, ensuring that there will be plenty of individual attention. *Course Fee: £140*

This class is a fabulous introduction to cake decorating using ganache and sugarpaste. It is ideal for beginners, or intermediate cake decorators that perhaps have not worked with ganache before and would like to learn a new technique, including getting those all-important sharp edges and smooth finish.

** Please note, we will make some small sugar flowers subject to time allowances.

For bookings visit our website:

<https://www.thecraftykitchen.co.uk/booking-information>

The Crafty Kitchen, St Athan, Vale of Glamorgan, CF62 4PP

*finish time approximate.