
Christmas Cake and Cupcake Decorating Workshop – All Abilities

2019 / 2020

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| Course Code | Q3602 |
| Tutor | Mrs Emma Kennish |
| Venue | UCM, Homefield Road, Douglas |
| Cost | £35 |
| Start Day, Date & Time | Saturday 23 rd November 2019 10am – 4pm |
| Number of Weeks / Sessions | 1 day |

What is the course about?

Learn how to prepare and ice your Christmas cake, and produce simple but effective decorations that will make your cake look festive and professional.

Previous experience:

No previous experience is required. Everybody welcome.

Equipment you need to bring:

Thank you for enrolling onto the above course, I hope you will enjoy it! I have set out below a provisional equipment/ingredients list for the course. You don't have to buy everything on the list, just what you feel you will need. Also feel free to bring your own Christmas cutters / decorations.

For a whole Christmas cake – equipment/ingredients as below

An apron or overall

1 round or square ready marzipan fruit cake on a cake board.

Enough fondant icing to cover the cake plus extra for making decorations.

1 packet of Squires kitchen flower paste.

Royal icing made per instructions.

Icing sugar.

Rolling pin.

A selection of piping nozzles.

Edible glitter, edible glue, dust and paste colours in a variety of colours.

Something to carry your work home in.

Food grade isopropyl alcohol and paint brushes.

Icing =

3oz egg white preferably dried

1lb icing sugar

2-3 drops of lemon juice

Beat egg white on slow speed with two thirds of the icing sugar and lemon juice for approx.

10mins, add the remaining icing sugar and beat till stiff. Store in the fridge in an airtight container and place cling film over the top of the icing.

For cupcakes – equipment/ingredients as below

An apron

Large plastic icing bags - Lakeland do them or I think Butlers Choice may do some similar!

A packet of white squires kitchen flower paste.

Frosting knife.

Tylo powder (this can be bought from the likes of Amazon)

Food grade isopropyl alcohol and paint brushes.

A variety of food colours not liquid or powder, the gel types are better

12 good quality cupcakes not fairy cakes, and a box to take them home in.

Buttercream - a rough guide would be 110g of butter to 500g icing sugar with a good splash of vanilla extract. Preferably made the day before and left overnight to chill in a fridge.

Fondant icing/Icing sugar.

And a Wilton 2d piping nozzle, you might also like to try an open star, closed star, round or French/fine star, again, up to you which you prefer.

General Information:

The times advertised for courses, especially 1-day and short courses, will normally include break(s) and a lunch period, as appropriate, and by agreement with the tutor at the sessions.

Students attending one-day workshops might like to note that there are hot/cold drinks and snack vending machines (crisps, sweets, chocolate, biscuits etc) in the College Refectory, which will be open during the day, but there are no sandwiches etc available, so students might like to bring a packed lunch with them, which can be consumed in the Refectory.

Some venues may have restricted parking facilities, disc parking etc, so please also be aware of this.

Who should I contact?

For further information, please contact the Programme Area Secretary on 648204.