



MASTER THE ART OF CUP CAKE DESIGNING



PROFESSIONAL CERTIFIED CUP CAKE DESIGNING COURSE

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PROFESSIONAL CUPCAKES COURSE.

**The only thing that satisfies the craving of cake is
a
perfect cupcakes. We understand the importance
of
creating a power dose of taste and flavour that
makes
any occasion perfect. In our professional
cupcakes
course, you learn a variety of different cupcakes
with
various fillings and designing just to make any
occasion perfect.**



A cupcake is a small cake designed to serve one person, which may be baked in a small thin paper or aluminium cup. As with larger cakes, icing and other cake decorations, such as sprinkles, may be applied. Do you want to learn how to make cupcakes as beautiful as ours? Treat yourself to a class or buy a Gift Voucher for a friend.

The course will be split over three days as:-

Day 1—Cupcakes with fillings (Lemon Curd, Ganache, Fruit Filling, Liquor Filling.

Day 2—Wedding Cupcakes, Party Cupcakes, Festival Cupcakes.

Day 3—Baby Showers Birthday (theme) Cupcakes.

Packing of the Cupcakes is also a part of the course.

Foundant Theamed cup cake





Icing decoration cup cakes

