

Merivale Cakes and Crafts

Cake Decorating to suit all occasions

Cake Decorating - This Goes With That! Demonstration Outline

(1 day course - \$275 including lunch)
10am-4pm Sunday 19/06/11 Toowoomba (10 max)

Cake Decorating – This-Goes-With-That! has been designed in response to student requests for some practical tips and ‘pearls of wisdom’ that will increase their skill and knowledge in:

- **Baking:** recipe adaptations; cutting, freezing and storage; what cake sizes are required; how to cut and how many portion into what sizes; different methods/same recipe
- **Covering – with a difference:** levelling, packing, coating techniques; block and regular marbling; covering in pieces, sharp corners/design needs, covering difficult shapes and sizes (tower cakes, 2” squares, sculptured cakes)
- **Colouring:** when and how to use coloured chinks, liquid pastes and food colours, lusters, glitters, sparkles; the use of alcohol; steaming flower, colouring up/down fondants, flower paste and air brushing; finding and mixing the right colours; colour as the main event
- **Fondant/RTR/plastic icing:** what is it, how/when is it used; making your own, storage; using black, Christmas greens and reds; silver covering.
- **Flower paste:** make your own (recipe provided), storage, colouring. Where to purchase and how to store good quality flower paste. The use of fats and icing sugar vs cornflour when dusting, rolling and cutting. 50/50 flower/RTR – when to/not to use, how to use.
- **Royal icing:** make your own, storage, colouring, use by date. Where to purchase premixes, and how to store good quality premixes. The use of glycerine (covering a cake in royal).
- **Boards, Pillars and Separators:** what are they, which to use where, how to determine their size and shape to match the design, how to fix them,
- **Fixing ribbons:** fixing ribbon to dry and wet fondant; fixing around the base and centre and across the cake; flat bows; how to use glue;
- **Miscellaneous:**
 - how to make and use sugar glues and sugar syrups;
 - when & how to/not to use dummies;
 - what to/not to insert into the cake; Qld Safe Food Handling guidelines;
 - setting agents: when and how to use, dry and store CMC, Gumtrag, Tylose
 - the impact of moisture on flower and novelty making.
 - band-aid fixes:
 - the difference between competition and for-fun decorating

Times & date: 10am-4pm Sunday 19/06/11
Venue: Merivale Cakes and Crafts, Highfields
Cost: \$275

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