

The first class this year will be Sugar Flowers and will take place on Thursday 28th January at 2pm and/or Saturday 30th January at 10am depending on numbers so please let me know as soon as possible if you would like to join us.

The next class will be Stencilling and Embossing on Thursday 4th February at 2pm.

Each class is suitable for beginners or experienced sugar crafters, for up to 5 people and costs £60 per group, so please bring a friend!

If you are interested in any of the classes below please contact me with your details as soon as possible so that I can arrange dates and times to suit you.

Email – sylvia@sylviascakedecorating.co.uk

Classes are held at Sylvia's house

	<p>Sugar Flowers Start with small flowers, simple and effective flowers for any occasion. These flowers can be used on large cakes, or cup cakes. They can be made and kept for ages, always at the ready to use on any cake.</p>
	<p>Stencilling and Embossing Two different techniques to decorate cupcakes and biscuits</p>
	<p>Brush Embroidery The Royal Icing technique of brush embroidery is practiced on sugar covered biscuits.</p>
	<p>Piping with Royal Icing Perfecting the art of piping in Royal icing.</p>
	<p>Easter Bunny Using white or dark moulding chocolate and sugarpaste we make a little bunny that sits atop half an Easter Egg. Then by putting these on a small board and decorating with a few flowers it makes a perfect cake topper or gift for Easter.</p>



Cats and Dogs

Basic modelling techniques for making a variety of animals start with cats and dogs, teddy or sheep and pigs.



Teddy Bear Picnic

Basic modelling techniques for making a variety of animals start with cats and dogs, teddy or sheep and pigs.



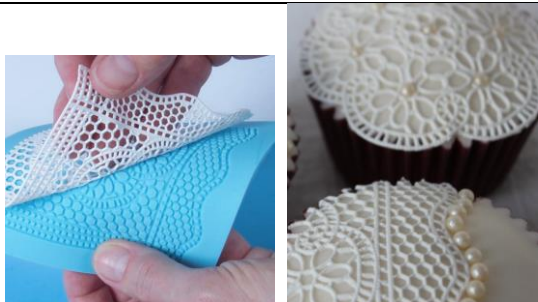
Sheep and Pig

Basic modelling techniques for making a variety of animals start with cats and dogs, teddy or sheep and pigs.



Beach Holiday

Use moulds, free hand modelling and learn different techniques for making an easy beach scene suitable for the top of a cake or to decorate cupcakes.



Flexible Sugar lace

Learn how to use this ingenious product to decorate all your cakes.





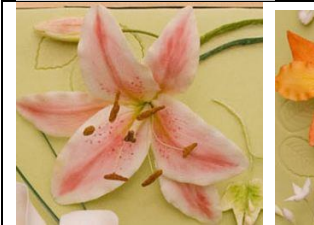
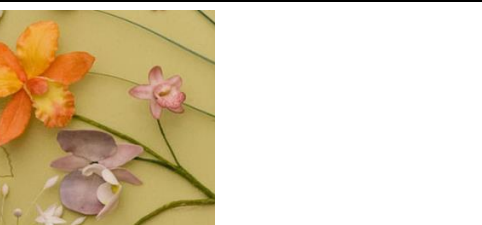


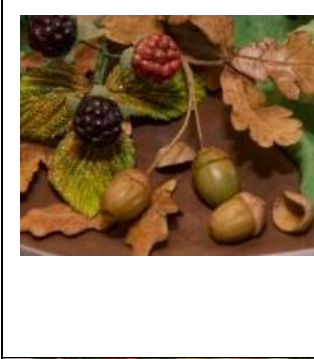


Roses

Wired sugar roses, step by step guide to making full blooms. A single rose would look stunning on a heart shaped cake or biscuit for Valentine's Day but this is a good stepping stone to making other wired flowers and building up a full bouquet. 2 classes can be arranged to make roses and rose leaves enabling you to make a small realistic posy of rose buds, roses and leaves.



Gerbera

Wired sugar gerbera in bright colours really stand out on a cake, make some for a friend or perhaps Mother's day. Unwired gerbera also look stunning on cup cakes.

		<p>Waterlilies Cake Topper An introduction in making realistic flowers and made into a cake topper to delight anyone.</p>
		<p>Jasmine Wired jasmine flowers for adding to a posy or bouquet.</p>
		<p>Lily and Orchid 3 classes Beautiful sugar flowers can be achieved with time and patience. Each stage needs to dry before proceeding to the next therefore these flowers require a 3 class commitment.</p>
		<p>Chrysanthemum and leaf 2 classes Beautiful sugar flowers can be achieved with time and patience. Each stage needs to dry before proceeding to the next therefore these flowers require a 2 class commitment.</p>
		<p>Strawberries Realistic looking fruits and flowers wired together into a small arrangement.</p>
		<p>Acorns and Oak leaves Realistic looking acorns and autumnal leaves wired together into a small arrangement.</p>
		<p>Blackberries Realistic looking blackberries and leaves wired together into a small arrangement.</p>
		<p>Characters These characters are worked in sugarpaste as cupcake toppers and there is usually time to make about 4 – 6 of them but learning the techniques means the designs can be adapted for larger cakes and are suitable for Christmas or children’s parties.</p>



Owl Characters

These characters are worked in sugarpaste as biscuit decorations and there is usually time to make about 4 – 6 of them but learning the techniques means the designs can be adapted for larger cakes or cupcakes and are suitable for children’s parties



Small Poinsettia or Christmas Rose Cake Topper

Easy to make arrangement with small holly and ivy on a coated board suitable for any shape Christmas cake top. Make extra flowers for the bottom edge of your cake and make well ahead of time.

These flowers can also be used to decorate Christmas cupcakes.



Large Christmas Rose Cake Topper

This large Christmas Rose with large ivy leaves is a lovely centrepiece or cake topper for round or square cakes.



Large Christmas Poinsettia Cake Topper

This large Christmas Poinsettia is a lovely centrepiece or cake topper for round or square cakes.

This one takes a little longer than some of the other cake toppers so class will be a little longer