

Spring Design 2nd November 2018



A painted cake full of spring flowers.

- The class will teach the basics of how to paint on cakes, how to prepare the fondant, how to water down the paint, which brushes to use and the process of applying the paint to the cake.
- How to lay out a design, and how to correct mistakes. Also what reference to use and how to transpose your chosen image into a painted design.
- How to create 3D plaques
- I will be sharing lots of painting tips and techniques that will help give movement and depth to the design.

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I will be specifically teaching how to paint:

- Tulips
- Lissianthus
- Peonies
- Ranunculus

This class is suitable for all skill levels.

Venue address

The Potter's House
28 Heath Road

Penketh
Warrington
Cheshire
WA52Bs

You can park on the road near the venue.

My mobile is 07986 534746 please let me know if you are running late.

Lunch and drinks will be provided, please let me know if you have any dietary requirements.

We will be creating this cake with two tiers, you will need to bring your own covered dummy. You can create this cake using 8" and 6" diameter tiers, both 4" tall straight edged round dummies, stick the tiers together in advance. You will find it easier to work if the cakes are on a 10" cake board. You can purchase a covered dummy for the class for £38. The original design is created with an ombre blue fondant, so the bottom tier is slightly darker than the top tier. You can use any colour that you would like, but keep it to pale pastel tones. If you wish to recreate the original 4 tiered cake you are welcome to do so, just be aware that you will probably only have enough time during the day to paint the front of the cake

When you roll out the fondant just use as small amount of cornflour you can get away with. Don't use trex, and if you use the matt method stick to that.

Everything else will be provided for you except for an apron, please bring your own if you would like one, but it's not essential. Some previous students have mentioned that they would find a tilting turntable helpful so feel free to bring your own but it is also not essential.

You will be able to purchase paintbrushes, books and paints after the class, we can take cards, cash or cheques.

Cancellation Policy:

Cancellation of course by Nevie-Pie Cakes

In the unfortunate event that a class is cancelled **by Nevie-Pie Cakes then** all attendees can either have any paid fees fully returned, or agree to an alternative date.

Cancellation of attendance by Attendees

Cancellations must be made in writing (though email is acceptable) and are only effective upon confirmation by Nevie-Pie Cakes. To receive a full refund, cancellations must be at least one calendar month prior to the class date Cancellations received less than 1 month prior to the class

date will only be refunded if a replacement can be found for your place. (this is because beyond this point the event will have been confirmed and is non-refundable)

Cancellation because of extreme weather

Nevie-Pie Cakes will reschedule the class.