

Watercolour cake with wafer paper flower

21st November 2015



A pretty watercolour style cake with watercolour flowers. Topped with a large wafer paper rose.

- 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.
- I will be sharing lots of painting tips and techniques that will help give movement and depth to the design.
- The designs used on this cake are in a watercolour style, they are loose and free.
- I will also teach four watercolour designs for cookies.

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- I will be specifically teaching how to paint:
- Loose roses, concentrating on the centers of the flowers, shape and layering of petals and the positing of the flowers. How to create depth and movement in a flower.
- Smaller filler flowers
- How to create a watercolour background
- Leaves, how to position and bring tone and movement into the leaf and how

they are some of the most important features.

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The address of the venue;

Friends Meeting House

289 High Street

BERKHAMSTED

HP4 1AJ

If you are coming by train it is a ten minute walk from the station.

Come out of the main entrance and turn right towards the town centre. At the main crossroads (Mario's is on your right and there is a flower shop on the opposite side) turn right, walk for about 5 mins. On your right you will pass a Marks and Spencers. There is a mini roundabout on the road just in front of you. The Friends Meeting house is on the opposite side of the road. There are large gates and the building is set back from the road. There should be a sign on the gates for the class. (If the wind hasn't blown it away!)

If you are driving, it is on the A4251, northwest of town centre. Go through the main crossroads, you will pass a Marks and Spencers then come to a small roundabout take the second exit, signposted Supermarket (it is a small sign) and this will lead to the car park.

If you are driving you need to park in St Johns Well Lane car park which has a long stay area in the car park.

St Johns Well Lane, Berkhamsted, Hertfordshire, United Kingdom, HP4 1H

<http://carparkmaps.co.uk/carparks/view/16082>

It is £3.50 for the day and also a ten minute walk from the Friends meeting House.

There should be no problem finding a space, but do make sure you are in the long stay area.

The road leading into the car park is almost opposite the venue.

(You can park on the roads near the meeting house, but you will have to go into the residential areas as all the parking in town is restricted.)

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.

You will need to bring your own fondant covered dummies. You need an 8” dummies, 3” high and straight edged. The design above has been covered with white fondant, but you can use any colours you wish, although for a watercolour design I would choose a pale background. You will find it easier to handle the dummy if it is on a cake board.

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

If you wish me to provide you with a covered dummy (for £15) please let me know at least two weeks before the class

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.

There will be copies of The Painted Cake available to buy on the day at £12, cash or cheques only.

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.

Classes will be subject to cancellation if the requisite number of places are not filled

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 snow

Nevie-Pie Cakes will reschedule the class.