

Mixed flower cake design

27th November 2020



A pretty floral cake design painted with a mixture of realistic 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.
- I will be sharing lots of painting tips and techniques that will help give movement and depth to the design.
- The design painted on this cake is a bunches of flowers as used in a wedding bouquet

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- I will be specifically teaching how to paint:
- 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, which will include using white paint. How to paint roses at different angles.
- Peony, including buds
- Hydrangea
- Pansy
- 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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Venue:
57 Egerton Road
BERKHAMSTED
HP4 1DU

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

Come out of the back entrance of the station and turn left at the roundabout up Bridgewater Road. Towards the end of the road take a right turn up Dellfield Avenue. Turn right at the top of Dellfield onto Egerton Road. We are on the left at the top of the hill on the close.

There is a taxi rank just outside the front entrance of the station.

If you are driving 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.

You will need to bring your own covered dummy. You can create this cake using an 8" diameter, 4" high straight or curved edged round dummy covered with a white or pale coloured sugarpaste (you can use other colours if you wish, but I would suggest a pale tone. You can purchase a covered dummy for the class for £25

When you roll out the fondant just use as small amount of cornflour as 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 again 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 accept 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.