

EST. 2010



CAPE TOWN

SUGAR CAKES



Cake Covering & Decorating Classes

The Sugar Cakes Studio

Our classes have been inspiring students of all levels, from beginners to advanced, since 2010. Our classes take place in a state-of-the-art cake studio based in Durbanville, designed to spark creativity, with a warm and welcoming atmosphere, soft music, and plenty of fun.

Join our Cake Decorating Classes for a Personalised Experience.

- Suitable for all ages and skill levels
- Learn alone or in a group
- Flexible scheduling to accommodate your needs
- Material and tools are provided
- Choose from a variety of themes
- You'll get to take home your creations!
- Receive a Certificate of completion to showcase your skills



Cake Covering Courses

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| 001. | FONDANT MASTERY COURSE |
| 002. | UPSIDE-DOWN GANACHE METHOD COURSE |
| 003. | BUTTERCREAM COVERING COURSE |

001.

PERFECT FOR
BEGINNERS

FONDANT MASTERY

DURATION: 1 day

INVESTMENT: Starting from R2400

SKILLS THAT YOU WILL LEARN:

- Mastering basic fondant techniques
- Achieving sharp edges and silky smooth finishes with swags and filigree
- Painting techniques
- Creating exquisite handmade roses and leaves to adorn your creation

WHAT DO YOU TAKE HOME:

Your stunning one tier dummy cake, expertly decorated with handcrafted roses and leaves in your preferred colours.



002.

MOST
POPULAR!

INTERNATIONAL UPSIDE-DOWN GANACHE METHOD

DURATION: 1 day

INVESTMENT: Starting from R4500

SKILLS THAT YOU WILL LEARN:

- Master our renowned chocolate ganache recipe
- Learn the art of tempering for a flawless finish
- Cover your chocolate cake with the upside-down method
- Troubleshooting skills
- *Bonus: Create beautiful flowers to complement your finished cake*

WHAT DO YOU TAKE HOME:

One tier chocolate ganache cake, decorated with your handcrafted flowers to enjoy with friends and family (ready-made chocolate cake).



003.

PERFECT FOR
GROUPS

BUTTERCREAM COVERING

DURATION: 1 day

INVESTMENT: Starting from R2800

SKILLS THAT YOU WILL LEARN:

- Basic: Swiss Buttercream, smooth creamy coverage, buttercream roses, basic techniques,
- Advanced: Meringue Buttercream, light and airy techniques, simple piping techniques and borders

WHAT DO YOU TAKE HOME:

1 tier buttercream covered cake, decorated to enjoy with friends and family (ready-made chocolate or vanilla cake).



Cake Decorating Courses

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|------|----------------------------------|
| 004. | FLOWER & FLEUR COURSE |
| 005. | BASIC & DESIGNER FIGURINE COURSE |
| 006. | THEMED CUPCAKE COURSE |

004.

BEGINNERS TO
ADVANCED

FLOWER & FLEUR

DURATION: 1-3 / 5 days

INVESTMENT: R2800 per day

SKILLS THAT YOU WILL LEARN:

- Various uses of different mediums for handcrafted flowers
- Wired flowers
- Wafer paper flowers
- Proportions and artistic look
- Painting techniques
- Stems, leaves and assemble
- Flower decoration tips for cakes

WHAT DO YOU TAKE HOME:

Box of beautiful handcrafted sugar/wafer paper flowers.



005.

BASIC OR
INTENSIVE

BASIC & DESIGNER FIGURINE

DURATION: 1-5 days

INVESTMENT: R2800 per day

SKILLS THAT YOU WILL LEARN:

- 1-day basic course: Learn the fundamentals of figurine design and creation
- 1-5 day intensive course: Master advanced techniques for human and animal figurines
- Composition and proportions. Fun elements and details.

WHAT DO YOU TAKE HOME:

Your handcrafted breathtaking figurines.



006.

PERFECT FOR
GROUPS

THEMED CUPCAKES

DURATION: 1-5 days

INVESTMENT: Starting from R1000

CHOOSE A THEME AND DECORATE:

- 6 cupcakes (standard option)
- or
- 12 cupcakes (deluxe option)
- Handcrafted flowers and moulds

IDEAL FOR:

- Friends holiday activity
- Team-building
- Birthday / Kitchen tea

WHAT DO YOU TAKE HOME:

6/12 Beautifully decorated box of designer cupcakes to impress your friends and family with your new skills (ready-made chocolate or vanilla cupcakes).



The Ultimate: How To Start Your Own Cake Business

007.

INTENSIVE SKILLS AND TECHNIQUES COURSE

007.

PERFECT FOR
ENTREPRENEURS

INTENSIVE SKILLS & TECHNIQUES COURSE

DURATION: 1-3 / 10 days

INVESTMENT: R2800 per day

SKILLS THAT YOU WILL LEARN:

- Craft professional emails, interact with clients, quotes, and costing
- Plan and design stunning cakes
- Colour scheme and structure, doweling
- Cover tall dummy cakes with fondant
- Achieve intricate details, sharp edges and flawless finishing touches
- Creative artistic elements
- Painting techniques
- Delicate handcrafted flowers in diverse styles and designs
- Assemble and integrate all design elements

WHAT DO YOU TAKE HOME:

A stunning 3 tier dummy cake, expertly decorated with a variety of intricate handcrafted flowers and leaves in your chosen colour palette.



STILL NOT SURE?

WE ALSO DO GIFT VOUCHERS!



Terms and Conditions

- A 50% non-refundable deposit is required to secure your course booking.
- Please find our banking details below and submit proof of payment to our email address, including your name and class booking details.
- We do not accept cancellations, but we can accommodate postponements upon request.
- Please be aware that these courses focuses solely on cake decorating skills and techniques. You will learn how to expertly decorate and embellish your cakes, but the *baking itself is not part of the curriculum*.
- Full payment for classes is due 10 days prior to the class date.
- Use our studio tools, equipment and ingredients, all provided for you. All tools and equipment remain the property of the studio.
- You get to take home your wonderful creations & certificate.
- By booking you acknowledge acceptance of these terms.

*Remember to book your spot in advance, as spaces are limited.
Looking forward to seeing you soon! xoxo*

Linda

FOUNDER & SUGAR ARTIST

EFT

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