



The Great British Bake-off in Miniature: Fairy Cake Architecture

Instructor:

Daisy Buttercream

Location:

Peak District

Course Type:

Culinary Arts

Cost:

£65.00

Learning Objectives

- Master the art of creating structurally sound miniature cakes
- Understand the science behind baking at small scales
- Develop skills in intricate cake decorating techniques
- Learn to balance flavours in micro portions
- Gain proficiency in creative presentation and story-telling through cakes

Provided Materials

- Miniature cake tins
- Assorted piping nozzles and bags
- A variety of edible glitter and decorations
- Recipe booklet for small-scale baking

- Selection of flavour extracts and food dyes

Skills Developed

Baking

Creativity

Decorating

Storytelling

Precision

Course Description

Welcome to "The Great British Bake-off in Miniature: Fairy Cake Architecture," where the enchanting world of tiny baking awaits! In the heart of the scenic Peak District, join Daisy Buttercream, our expert baker with a penchant for the whimsical, as she guides you through the art of baking on a small scale. This class invites adults into a playful yet educational culinary adventure, transforming everyday baking into an art form that's both delightful and delicious. During this 4-hour session, you will learn to craft structurally sound fairy cakes, exploring the intricacies and challenges of miniature baking. Discover the secrets to achieving perfect sponge density, ensuring your tiny cakes don't crumble under the weight of your creativity. Daisy Buttercream will teach you how to decorate these dainty delights with precision, using an array of edible glitters and whimsical toppings. You'll also delve into the science of balancing flavours in small portions, enhancing your creations with carefully chosen extracts. By the end of the class, you'll not only have a dozen intricately decorated fairy cakes to take home but also a newfound appreciation for the precision and storytelling involved in culinary miniatures. Whether you're a baking enthusiast or a novice looking for a joyful escape, this whimsical culinary experience promises to enrich your skills and bring a sprinkle of magic to your baking repertoire.