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# 6 DAYS WEDDING CAKE COURSE



## Day 1

#Learning about the internal structure of the cake  
#Icing and frosting of all the sponges

## Day 2

#Designing of all the cakes :  
\*Origami effect on bottom tier  
\*Stenciling and Faultline effect on middle tier  
\*geode effect on top tier  
#Assembling the wedding cake  
#Doubt clearing session

## Day 3

Making of gumpaste flowers, leaves and Filler flowers

## Day 4

Icing and frosting of all the sponges

## Day 5

Covering the cakes with fondant and giving the final design:  
\*Rose Texture with fondant on bottom tier  
\*Stenciling with eggless royal icing on second tier  
\*Pearl effect on fondant on separator  
\*Marbling effect with fondant on third tier  
\*Making of sugar lace and placing it on top tier

## Day 6

#Final assembly and final decoration of the wedding cake  
#Doubt clearing session at the end



Add: Danbro Institute of Bakery & Culinary  
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