

Lesson 13: Cake Decorating (highly recommended!)

- This is a lesson to just have fun and to have the opportunity to learn the Chef's secrets for cake decorating and presentation
- Techniques: how to ice a cake, adding food colouring to icing, decorating with chocolate (e.g. chocolate leaves etc.), piping and lots, lots more!
- Learn how to make: **Sponge cake, Vanilla cake, Chocolate cake, Water Icing, Butter Cream icing, Royal Icing and lots of cool things with chocolate!!!**

Lesson 14: Chocolate Indulgence – small treats

- Indulge in the richness of pure chocolate. Get a group of friends together!
- Learn how to make: **Chocolate Cigars, Chocolate Walnut Biscotti, Very Chunky Chocolate Brownies, Fudge-frosted Cup Cakes, Chocolate Éclairs & Chocolate Biscuit Cake**

Lesson 15: Chocolate Indulgence – big treats

- Indulge in the richness of pure chocolate. Get a group of friends together!
Learn how to make: **Chocolate Custard, Pyramid Slice, Really Moist Chocolate Slice, Fudge Cheesecake, Chocolate Marble Cheese Cake, Flake Fruit and Nut Cake & Chocolate Fudge Ring**

Lesson 16: Mommy and me!

- Have some fun at home with your kids, making and baking!
Our chef will make the following with you and your kids: **Cup Cakes, Cool Cookies, Faces, Alpha Bakes etc..**
Recommended ages 3 to 9.

For more information send an email to cooking101@wol.co.za