

## Comprehensive Cake Baking and Decoration in Ahmedabad

Master the art of baking and decorating stunning cakes with professional techniques and hands-on training.

### WHAT YOU'LL LEARN

- Create a variety of cakes, including designer cakes like Pinata, Doll, and Fault Line Cakes.
- Learn eggless sponge baking using OTG/Microwave and Cooker methods.
- Master cake layering, icing, and advanced decoration techniques.
- Prepare flavored and mithai-inspired cakes with flawless finishes.

### REQUIREMENTS

No prior baking experience is required; this course is beginner-friendly.

Participants must bring their own aprons for the sessions.

### WHO'S THIS COURSE IS FOR

Aspiring bakers looking to start a professional baking journey.

Home bakers seeking to refine their skills and learn advanced techniques.

Anyone passionate about baking and cake decoration for personal or professional purposes.

### DESCRIPTION

#### Comprehensive Cake Baking and Decoration - 2 days (Limited Seats only)

- **Duration:** 2 days Workshop
- **Start Date:** 24th Jan - 25th Jan
- **Days:** Fri-Sat, 2 day session and 5 Hours/Session
- **Timings:** 1:00 pm to 6:00 pm
- **Mode:** Offline (Gate 2, Naranpura, Ahmedabad, Gujarat 380063)
- **Languages:** English, Hindi, Gujarati
- **Fees:** INR 2800/-

#### Module 1: Designer Cake Creations

- Step-by-step training in making:
  - Pinata Cake
  - Doll Cake
  - Two-Tier Cake with Drip



₹ 2800 ~~₹ 3500~~

20% off



Date

01 May to 02 May 2025

Time

01:00 PM - 06:00 PM

Total Sessions (Hours)

2 (10h 0min)

Location

Naranpura

Level

Beginner

Language

English



Hiral Bhatt

Instructor

Students

85

- Top Forward Cake
- Marble Effect Cake
- Photo Cake
- Fault Line Cake
- Rice Paper Cake
- Chocolate Truffle Cake

## **Module 2: Eggless Cake Baking Techniques**

- Preparing basic eggless sponge using OTG/Microwave and Cooker methods.
- Crafting flavored cakes like Pineapple, Mixed Fruit, Butterscotch, Dutch Chocolate, and more.
- Special training on Mithai-inspired cakes like Rasmalai.

## **Module 3: Cake Layering and Icing**

- Techniques for perfect cake layering and even texture.
- Preparing whipped cream with the right consistency and applying it smoothly.

## **Module 4: Decoration Techniques**

- Using a palette knife for smooth finishes.
- Preparing piping bags, selecting nozzles, and creating design elements.
- Making cream roses, leaves, baskets, and borders for elegant decorations.

## **Module 5: Working with Chocolate**

- Making chocolate ganache and working with chocolate for decorative elements.
- Creating stunning designs using chocolate techniques.

## **Module 6: Notes and Surprise Recipe**

- Detailed printed notes for cake baking and decoration.
- A surprise recipe to add a unique touch to your baking journey.

## **Key Features:**

- **Duration:** Hands-on training with all materials provided (bring your apron).
- **Extras:** Printed notes and cakes to take home after class.
- **Seats:** Limited availability to ensure personalized attention.

This course is designed to empower participants with professional cake baking and decorating skills, turning their passion into perfection.