Comprehensive Cake Baking and Decoration in Ahmedabad

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

₹2800 ~~₹3500~~   20% off

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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.

Date
01 May to 02 May 2025

Time
01:00 PM - 06:00 PM

Total Sessions (Hours)
2 (10h 0min)

Location
Naranpura

REQUIREMENTS

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

Participants must bring their own aprons for the sessions.

Level
Beginner

Language
English

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.

Hiral Bhatt
Instructor

Students
85

DESCRIPTION

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

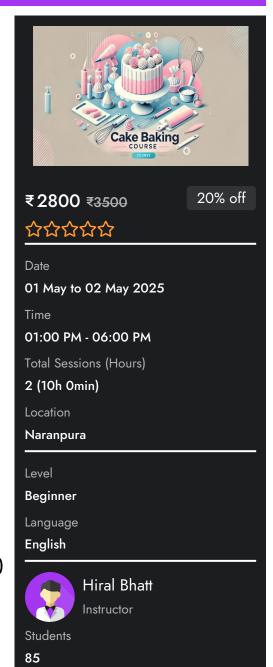- **Duration:** 2 days Workshop
- **Start Date:** 24th Jan - 25th Jan
- **Days:** Fri-Sat, 2 day session and 5 Hours/Session
- **Timings:**1:00 pm to 6:00 pm
- **Mode:** Offline (Gate 2, Naranpura, Ahmedabad, Gujarat 380063)
- **Languages**: English, Hindi, Gujarati
- **Fees:** INR 2800/-

Module 1: Designer Cake Creations

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

- 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.

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