

Kitchen Capers

... a haven for novices in cooking & baking ...

Basic Baking Workshop B

By Chef Gina Choong



Course Details

This is a workshop for **beginners**. You will learn how to bake cakes and learn a trick or two about basic frosting skills. You will learn to bake a 6 inch cake and frost it with chocolate fudge or mousse..



Full Hands-on. All ingredients, packaging boxes will be provided. Each participant will bring back 2 fully frosted cakes, 2 dozens of cupcakes they have done in class.

Recipes to learn:

Sponge Cakes : Cherries Sponge Cake, Chocolate Sponge Cake

Cupcakes : Cream Cheese Cupcakes, Café Latte Sponge Cupcakes

Frosting : Chocolate Ganache, Cappuccino Mousse Frosting.

** all our classes uses only **Halal** Ingredients. Lunch and tea refreshments will be provided*

Course Fee : S\$208.00 per person

Minimum to start the workshop : 3 persons

Maximum per class : 6 persons

Date : 18th March 2012, Sunday

Time : 10:30 am to 5:00 pm

Venue :

Kitchen Capers Baking Studio

Block 71 #01-531E Kallang Bahru

Singapore 330071



Kitchen Capers is a member of the Culinary Hall of Fame, USA & a Moderator at the Culinary Forum at Culinary Hall of Fame
<http://www.culinaryhalloffame.com/forum>