

Kitchen Capers

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

Basic Baking Workshop A

By Chef Gina Choong



Course Details

This is a workshop for **beginners**. You will learn how to bake cakes and cupcakes. And learn the difference in baking the perfect cakes/cupcakes. You will also learn about storage, packaging and basic frosting skills.



Full Hands-on. All ingredients, packaging boxes will be provided. Each participant will bring back 3 cakes, 2 dozens of cupcakes with frosting they have done in class.

Recipes to learn:

Pound Cakes : Chocolate Cinnamon Cake, Marbled Cake, Tea Infused Cake

Cupcakes : Chocolate Chips Cupcakes, Sweet Cherry Fairy Cupcakes

Frosting : Strawberry Fresh Cream, Orange Cream Cheese 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 : 3rd March 2012, Saturday

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>