

# Delightful Tea Bake School, Southend-on-Sea

## Baking, Patisserie & Sugar Craft Course Guide

### Half Day Classes

#### ***Victoria Sponge & Jam Making***

A fun and relaxed way to master this classic British teatime treat and includes jam-making too. This class runs during the British strawberry season only

#### ***Hello Cupcake!***

Our introduction to the world of cupcakes starts with making delicious mini sponges, before creating sugar craft decorations and piping with buttercream

#### ***Teatime Baking for Beginners***

Making crumbly all-butter shortbread and wonderful fruited scones are what's in store in this teatime classics class

### Full Day Classes

#### ***Bread Making for Beginners***

Start your bread making journey with us, where we will show you how to work with yeasted doughs, making tin loaves and cinnamon rolls, as well as a nifty yeast-free soda bread for when you're short on time

#### ***French Bread Making***

Try your hand at a range of classic French-style breads – that's brioche, baguettes and fougasse. Who needs the boulangerie?

#### ***Italian Bread Making***

Master some of our most loved favourites – ciabatta, focaccia and proper pizza dough. You'll never want to call for take away again!

#### ***Croissants & Pains au Chocolat***

Fancy a challenge? Make your own flaky French-style pastries and learn all about how those layers are achieved first hand. We promise that the effort is worth it!

#### ***Bagels & Pretzels Making***

Something a little different – learn to prepare, shape and bake these deliciously satisfying European breads

#### ***Doughnuts & Churros Making***

There's nothing naughtier nor nicer than a proper deep-fried doughnut filled with jam – aside from a perfectly crisp yet tender Spanish-style churro of course! Make both in this doughy dream of a class

#### ***Introduction to Macaron Making***

Recreate one of the highlights of the patisserie by learning to master these divas of the cake world; learn the skill of making perfectly crisp yet chewy-centred macarons yourself

#### ***Retro Biscuit Baking***

Custard creams, jammy dodgers and iced party rings – three superstars of the biscuit tin and so much better when made lovingly by hand!

#### ***Mastering Swiss Meringue Buttercream Techniques***

This class is all about using silky smooth SMBC to fill, ice and adorn your cakes with eye-catching hand-piped florals and leaves

#### ***Cake Decorating & Modelling with Xenia's Cake Creations***

Nail your cake skills with this fabulous class which includes cake filling, crumbcoating and covering as well as entry-level sugarpaste modelling skills. Perfect for newbies or those wanting to brush up

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### Multi-Day Courses

#### ***Complete Introduction to Baking***

Looking to begin your baking journey or refresh those rusty skills a little? This comprehensive course covers pastry making, bread making, cakes and cookies – you'll be amazed at what you produce over this two-day course

#### ***Perfect Your Patisserie***

Enhance your baking skills with this insight into the intricate processes and practices of patisserie. You will learn a wide variety of techniques to create three types of delicious and impressive afternoon tea fancies

### Seasonal Courses

#### ***Christmas Classics Making & Baking Day***

Get into the festive spirit making your own Christmas cake, mince pies, stollen and more!

#### ***Mince Pie Making***

Make your own pastry and sweet and zesty mincemeat filling during this short yuletide course

#### ***Buche de Noel***

Not a Christmas pudding fan? Love decadent chocolate? Come along and make a fabulous seasonal showstopper with no dried fruit in sight!

#### ***Festive Sugar Modelling***

Perfect for beginners and just for fun, make a selection of cute sugar paste cake toppers to adorn your festive centre-piece

### Short Evening Courses

A selection of bite-sized classes from 6.30pm, including Teatime Treats for Beginners, Hello Cupcake! and more

### Coming Soon!

#### ***Introduction to Royal Icing***

Get to grips with royal icing techniques in our beginners' guide, covering piping and brush embroidery to create pretty floral effects and motifs

#### **Aside from all this, we also offer:**

- School holiday classes for younger children to enjoy with parents or guardians
- Private tuition for individuals and groups
- School group activities
- Corporate team building activities
- Hen party events

Our courses also make the perfect gift – vouchers available to buy online or just give us a call on 01702 742343!