

A TO DO GUIDE TO BEING A PROFESSIONAL HOME BAKER

The Art of Cake Baking With Afshan

#BECOME A CAKE MAKING GENIUS WITH EASY, FUN AND INTERACTIVE TEN DAYS WORKSHOP

MODULE

VANILLA SPONGE (EGG)
VANILLA SPONGE (EGGLESS)
CHOCOLATE SPONGE (EGG)
CHOCOLATE SPONGE (EGGLESS)
RED VELVET (EGGLESS)
GLAZED LEMON LOAF
CHOCOLATE LOADED BANANA CAKE
BLUEBERRY CREAM CHEESE LOAF
TUTTI FRUTTI & NUTS LOAF
WHOLE WHEAT DOUBLE CHOCOLATE MUFFIN (HEALTHY & SUGAR FREE)
STREUSEL VANILLA CHOCCHIP MUFFIN
DALGONA MUFFIN
BANOFFEE CUPCAKE
PEANUT BUTTER FROSTED HEALTHY CHOCOLATE CUPCAKE
STRAWBERRY RAINBOW CUPCAKE
DANISH BUTTER COOKIES
OATS COOKIES
PEANUT BUTTER CHOCOLATE SHORTBREAD COOKIES
OSMANIA BISCUITS
PINEAPPLE CAKE
BLACK FOREST CAKE
RED VELVET CAKE
DUTCH CREAM CAKE
COOKIES & CREAM CAKE

Learn the Secret to become a perfect baker

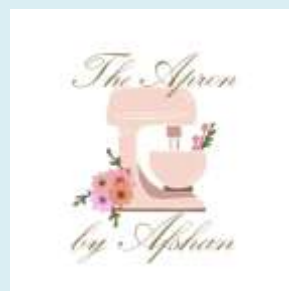
You will learn:

- ✓ Basic Sponges for Cake
- ✓ Homemade Dutch Cream
- ✓ Complete A-Z knowledge of whipping Cream
- ✓ Texture Making, Water Colour Effect, Marble Effect and many more
- ✓ Different Flowers and foliage with whipped cream (With & Without Nozzles)
- ✓ Complete guidance on baking techniques using baking ingredients and equipments
- ✓ Tip & Tricks for Sharp Edges
- ❖ WE WILL PROVIDE MATERIAL/BOOKLET AND A CERTIFICATE
- ❖ CAKES PREPARED IN CLASS WILL BE DISTRIBUTED AMONG CANDIDATES



Dm for Seat Registration

9760008566 / 8791008566



94, NORTH CITY, NEAR AIRFORCE GATE, PILIBHIT ROAD, BAREILLY

THE APRON BAKING CLASSES: 2022