

# THE APRON BAKING CLASSES

*(THE HOME OF GOOD BAKING)*

## ONE MONTH INTEGRATED CERTIFICATE PROGRAM

(LEARN TO MAKE MORE THAN 75 ITEMS AND BAKE LIKE A PROFESSIONAL BY RECEIVING A CERTIFICATE FROM US)

### COURSE MODULE

#### *DRY CAKES*

VANILLA POUND CAKE  
CHOCOLATE CAKE  
NEAPOLITAN CAKE  
LEMON PISTACHIO BUNDT CAKE  
CARAMEL CAKE WITH CARAMEL POPCORN  
APPLE TEA CAKE  
POPPY SEEDS CITRUS CAKE  
WALNUT BANANA CAKE  
CARROT CAKE WITH CREAM CHEESE FROSTING  
PLUM CAKE  
ZEBRA CAKE  
MARBLE CAKE  
PEACOCK CAKE

#### *CAKES WITH ICING, FROSTING, AND DECORATION*

TRES LECHE CAKE  
COOKIES & CREAM CAKE  
PINEAPPLE CAKE  
BLACK FOREST CAKE  
RED VELVET CAKE  
MANGO CAKE  
MIRROR GLAZE CAKE  
FUDGE CAKE  
RASMALAI CAKE  
RED VELVET CAKE  
TIRAMISU CAKE  
SALTED CARAMEL BROWNIE PARFAIT JAR CAKE  
RAINBOW CAKE  
FAULTLINE CAKE  
BLUEBERRY CHEESE CAKE  
STRAWBERRY CAKE  
DOLL CAKE  
DEATH BY CHOCOLATE CAKE  
TIER CAKE  
WEDDING CAKE  
PHOTO CAKE  
PULL ME UP CAKE

#### *MUFFINS & OTHER DESSERTS*

VANILLA TUTTY-FRUITY/CHOCOCHIP MUFFIN  
DALGONA MUFFIN



COCONUT BANANA MUFFIN  
CHOCOLATE CUPCAKE  
DOLCE DE LECHE CUPCAKE  
BLUEBERRY LIME CUPCAKE  
DEVIL'S CHOCOLATE CUPCAKE  
PANCAKES  
WAFFLES WITH FRUIT & CREAM  
DOUBLE FLAVOR MOUSSE SHOTS  
OREO SHOTS  
PANNA COTTA  
CHOCOLATE PUDDING  
DONUTS

## ***ICINGS***

WHIPPED CREAM  
DUTCH CREAM  
CHOCOLATE GANACHE  
CREAM CHEESE  
AMERICAN BUTTER CREAM

## ***FONDANT & GUM PASTE DECORATION***

TIER CAKE  
TORTING  
DRAPING  
DWELLING  
TEXTURE MAKING  
MARBLE EFFECT  
GUMPASTE FLOWER MAKING (WITH & WITHOUT CUTTERS)  
FOLIAGE MAKING  
ANIMAL FIGURINE  
HAND-CUT TOPPERS  
USES OF FONDANT MOLDS & CUTTERS  
KNOW-HOW OF TOOLS  
SILHOUETTES & QUILTING  
RUFFLES & FRILL MAKING

## ***BREADS***

HONEYCOMB BREAD  
PULL APART BREAD  
STUFFED ROLLS  
GARLIC KNOT  
HOKKAIDO MILK BREAD  
MULTI SEEDS BREAD  
FOCACCIA BREAD  
GARLIC BREAD  
SUNFLOWER BREAD  
CHEESE BURST PIZZA

## ***TEA TIME DELICACIES***

ALMOND COOKIES  
BUTTER COOKIES



CHOCO VANILLA COOKIES  
 CHOCO CHIP COOKIES  
 COCONUT COOKIES  
 JEERA COOKIES  
 OATMEAL RAISIN COOKIES  
 PEANUT BUTTER COOKIES  
 TEA COOKIES  
 ROASTED ALMOND COOKIES  
 CHOCO BAR COOKIES  
 CRANBERRY & PISTACHIO COOKIES  
 COCO OERO COOKIES  
 ORANGE COOKIES  
 NAN KHATAI  
 FRUIT TART  
 APPLE PIE  
 BROWNIE



## *Learn the Secret of perfect baking*

You will learn:

- FULLY HANDS-ON WORKSHOP
- BASIC TO ADVANCE LEARNING
- LEARN FROM SCRATCH
- EGG & EGGLESS (BOTH TYPES CONCEPT)
- PROPER TECHNIQUE OF WHIPPING
- FLOWER MAKING
- DIFFERENT NOZZLES AND PIPING TECHNIQUE
- WE WILL PROVIDE DETAILED RECIPE BOOKLET AND COURSE CERTIFICATE
- CAKES PREPARED IN CLASS WILL BE DISTRIBUTED AMONG CANDIDATES
- SPECIAL TIPS AND TRICKS



**VENUE: THE APRON BAKING CLASSES, 94 NORTH CITY,  
NEAR PARK, BAREILLY**

**Dm for Seat Registration**  
**9760008566**  
**8791008566**

