




Keki by Prachi


Module: Fondant Basics Workshop


 Welcome to the Fondant Basics Baking Workshop! 


Join us for an immersive experience in our Fondant Cake Design Workshop, where you'll delve into the art of handling and designing cakes with fondant. Whether you're a baking enthusiast or a professional looking to enhance your skills, this workshop covers everything you need to know. Here's what you'll be mastering:


 **Cakes 101:** Learn the essential techniques of torting and layering a cake for that perfect foundation.

 **Fillings Galore:** Acquire knowledge about various fillings to elevate your cake flavors.

 **Sharp Edges Magic:** Master the art of achieving sharp edges using ganache, adding a professional touch to your creations.

 **Fondant Draping & Flowers:** Dive into the world of fondant draping, and create beautiful sugar flowers including daisies, roses, peonies, and leaves.


 **Colouring and Shading:** Discover the secrets of coloring and shading flowers and leaves to bring your creations to life.


 **Recipe Bonus:** Receive exclusive PDFs with eggless vanilla and chocolate sponge and ganache recipes.

 **Cute Fondant Figurines:** Learn to craft adorable fondant animals and create quick and easy human figurines.

 **Drapes, Ruffles, Bows, etc.:** Elevate your designs with techniques for drapes, ruffles, bows, and more.


 **Handling Fondant:** Understand how to handle fondant cakes in various weather conditions for consistent results.





 **Decorating the Board:** Explore creative ways to decorate the cake board for a polished presentation.

 **Packaging & Delivery Tips:** Gain insights into effective packaging and delivery strategies.

 **Pricing Strategies:** Learn how to price your masterpieces effectively.

 **Storage & Transportation:** Discover best practices for storing and transporting your fondant cakes.

Don't miss this opportunity to enhance your cake decorating skills and take your creations to the next level! Limited spots available, so secure your place now. Let's create edible art together! 

 Duration: 2 days  Time: 9.00am – 6.00pm  Venue: Dahisar Mumbai  Workshop Fee: ₹14,000 per person

Price is inclusive of lunch, refreshments, and all tools needed during the class. Reserve your spot now and embark on a delightful journey into the world of fondant figurine making. See you at the workshop!



Maximum two students per in-person workshop.