

## FACE TO FACE CLASSES IN OUR LONDON STUDIO



### Private One to One Classes

Contact [info@rosalindmillercakes.com](mailto:info@rosalindmillercakes.com) to arrange a date

**1 day class - per student: £950.00 incl. VAT**

**2 days class - per student: £1750.00 incl. VAT**

**3 days class - per student: £2450.00 incl. VAT**

### If you want to come as a group you can book a private class for 2-3 students

Contact [info@rosalindmillercakes.com](mailto:info@rosalindmillercakes.com) to arrange a date

**1 day class - per student: £495.00 incl. VAT**

**2 days class - per student: £950.00 incl. VAT**

**3 days class - per student: £1400.00 incl. VAT**

**Timings:** 10.00am -4.30pm (with 30 mins – 1 hour for lunch).

Please note, the class may run over depending on the speed of the student(s) on the day.

**What you will take home:** The cake you make in class.

**What we provide:** We have a fully equipped, purpose-built studio, and provide all the tools and equipment you need during the class, and a box to take your cake home.

**What you need to bring:** Please bring a comfy pair of clean shoes (you will be standing for a large part of the class), something to tie your hair back, an apron and a large sturdy bag to take your cake home in. We recommend driving or taking a cab home if possible. For lunch there plenty of local cafes and shops within a few minutes of our studio.

### CANCELLATIONS

We reserve the right to cancel a Masterclass or Diploma course under certain circumstances. In the unlikely event that this happens, we will reschedule the Masterclass or Diploma course date and offer students a transfer to the rescheduled date, or if the new date is not convenient, we will offer a transfer to an alternative class or online class. We will endeavour to advise students as far in advance as possible if we need to cancel a class.

COVID-19 – If we are required to cancel classes or close Rosalind Miller Cake School due to government restrictions surrounding COVID-19, we will issue all students with a Credit Voucher which can be used to re-book at a later date. We will endeavour to reschedule the class/es and offer students a transfer to the rescheduled date, or if the new date is not convenient, we will offer a transfer to an alternative class or online class. These students will be given first refusal for any new dates announced.

If we are still able to run classes, but you are unable to attend for any reason (for instance should any student be required to self-isolate, they will not be permitted to attend Rosalind Miller Cake School) and this will be treated as a cancellation. Students may only be transferred to another date/class if Rosalind Miller Cake School is able to resell their original place to another student.

## BAKING FUNDAMENTALS - 1 DAY CLASS

**PRIVATE CLASS FOR 2-3 STUDENTS** - CONTACT US ON [INFO@ROSALINDMILLERCAKES.COM](mailto:INFO@ROSALINDMILLERCAKES.COM) TO ARRANGE A DATE

**1 DAY PER STUDENT: £495.00 INCL. VAT**

**PRIVATE ONE TO ONE CLASSES FOR 1 STUDENT** - CONTACT US ON [INFO@ROSALINDMILLERCAKES.COM](mailto:INFO@ROSALINDMILLERCAKES.COM) TO ARRANGE A DATE

**1 DAY PER STUDENT: £950.00 INCL. VAT**

During this comprehensive **Baking Fundamentals class**, you will learn all the essential skills and science of baking a perfect sponge cake every time. With our expertise, we will teach you our fool-proof techniques needed to bake, cut and fill with Swiss meringue buttercream, and cover a single tier cake. You will learn a variety of different sponge and Swiss meringue buttercream recipes.

As well as learning how to bake a perfect sponge, you'll learn how to cover your cake with a smooth professional buttercream finish, and decorate with edible petals and ingredients.

The cake you make in class is also suitable for stacking as part of a tiered cake, and you will have a delicious creation of your own to take home.

This masterclass is suitable for anyone wanting to learn how to bake the perfect cake, from professionals honing their techniques, to eager home-bakers alike.

At the end of the course you'll receive a Rosalind Miller The Studio Certificate.

### What you will learn:

- How to bake our signature Vanilla or Raspberry & Vanilla cake recipe and bake a perfectly moist sponge every time.
- How to avoid common baking problems - a sinking sponge, a large dome, baking evenly all the way through, burnt edges.
- How to adapt the recipe for other flavours (Raspberry & Vanilla, Chocolate, Sicilian Lemon, Provence Lavender, and Rose).
- How to make deliciously flavoured Swiss meringue buttercreams.
- Layering and filling your cake with the buttercreams.
- How to colour and flavour American style buttercream to cover your cakes with.
- Crumb coating and smooth, flawless covering with American style buttercream.
- How to decorate your cake with edible petals and ingredients.



**Skill level: Beginner or Intermediate**

Timings: 10am -4.30pm (with 30 mins - 1 hour for lunch). Please note, the class may run over depending on the speed of the student(s) on the day.

**What you will take home:** A deliciously baked, filled and smoothly covered cake.

**What we provide:** We have a fully equipped, purpose-built studio, and provide all the tools and equipment you need during the class, and a box to take your cake home.

**What you need to bring:** Please bring a comfy pair of clean shoes (you will be standing for a large part of the class), something to tie your hair back, an apron and a large sturdy bag to take your cake home in. We recommend driving or taking a cab home if possible. For lunch there plenty of local cafes and shops within a few minutes of our studio.

## VEGAN BAKING FUNDAMENTALS - 1 DAY CLASS

**IF YOU WANT TO COME AS A GROUP YOU CAN BOOK A PRIVATE CLASS FOR 2-3 STUDENTS** - CONTACT US ON [INFO@ROSALINDMILLERCAKES.COM](mailto:INFO@ROSALINDMILLERCAKES.COM) TO ARRANGE A DATE

**1 DAY PER STUDENT: £495.00 INCL. VAT**

**PRIVATE ONE TO ONE CLASSES FOR 1 STUDENT** - CONTACT US ON [INFO@ROSALINDMILLERCAKES.COM](mailto:INFO@ROSALINDMILLERCAKES.COM) TO ARRANGE A DATE

**1 DAY PER STUDENT: £950.00 INCL. VAT**

Master the art of delicious, no-compromise **vegan baking** during this comprehensive Vegan Baking Fundamentals masterclass. You'll learn the specific tips and tricks, techniques and essential vegan ingredients for baking a light and fluffy vegan sponge and a mouth-watering vegan buttercream.

As well as learning how to bake the perfect vegan sponge, you'll learn how to cover your cake with a semi-naked vegan buttercream finish, pipe decorative vegan buttercream peaks and make and decorate with edible crystallised flowers, edible petals and other tasty ingredients.

At the end of the course you'll receive a Rosalind Miller Cake School Certificate.

### What you will learn:

- How to bake our light and fluffy vegan chocolate cake
- How to avoid common baking problems – dryness, uncooked centres, a sinking sponge, a large dome, baking evenly all the way through, burnt edges
- How to make a deliciously smooth vegan coconut buttercream
- How to neatly layer, stack and fill your cake with the vegan coconut buttercream
- How to ice a semi-naked finish
- Professional piping skills for decorating with buttercream peaks
- How to make vegan crystallised flowers
- How to decorate your cake with your crystallised flowers, edible petals and different ingredients

### Skill level: Beginner or Intermediate

Timings: 10am -4.30pm (with 30 mins – 1 hour for lunch). Please note, the class may run over depending on the speed of the student(s) on the day.

**What you will take home:** A deliciously baked and beautifully decorated vegan cake to enjoy at home.

**What we provide:** We have a fully equipped, purpose-built studio, and provide all the tools and equipment you need during the class, and a box to take your cake home.

**What you need to bring:** Please bring a comfy pair of clean shoes (you will be standing for a large part of the class), something to tie your hair back, an apron and a large sturdy bag to take your cake home in. We recommend driving or taking a cab home if possible. For lunch there plenty of local cafes and shops within a few minutes of our studio.





## IMPRESSIONIST BUTTERCREAM PAINTING - 1 DAY CLASS

**IF YOU WANT TO COME AS A GROUP YOU CAN BOOK A PRIVATE CLASS FOR 2-3 STUDENTS - CONTACT US ON**

**INFO@ROSALINDMILLERCAKES.COM TO ARRANGE A DATE**

**1 DAY PER STUDENT: £495.00 INCL. VAT**

**PRIVATE ONE TO ONE CLASSES FOR 1 STUDENT - CONTACT US ON [INFO@ROSALINDMILLERCAKES.COM](mailto:INFO@ROSALINDMILLERCAKES.COM) TO ARRANGE A DATE**

**1 DAY PER STUDENT: £950.00 INCL. VAT**

Learn how to create a beautiful impressionist style cake, mastering the art of abstract textured floral painting with buttercream icing. We'll show you how to make smooth Swiss meringue buttercream before layering, filling and trimming your cake for an even finish, and how to flawlessly buttercream ice with perfect sharp edges.

You'll learn how to plan out your design and a beautiful colour palette for painting with, and how to mix colours for painting with buttercream. We'll inspire you to find your own artistic expression and use your creativity to paint your impressionist style cake with abstract backgrounds and textured flowers.

At the end of the class you'll have a delicious creation (beautiful enough to display in a gallery!) to take home and share, or simply admire. And you'll leave armed with the skills and techniques to make more of your own unique designs.

(Nb. this class uses pre-baked cakes)

At the end of the course you'll receive a Rosalind Miller Cake School Certificate.

### What you will learn:

- Our fool-proof TIPS on baking the perfect sponge including our signature Vanilla cake recipe (and how to adapt the recipe to different flavours)
- How to neatly layer and fill a cake
- How to trim a cake for a perfect even finish
- How to crumbcoat with Swiss meringue buttercream
- How to cover a cake with a final layer of smooth buttercream for a flawlessly sharp edged finish
- How to mix buttercream colours for painting with and how to plan a colour palette
- How to plan a design
- How to paint abstract backgrounds and textured flowers in an impressionist style using your coloured buttercreams

### Skill level: Beginner or Intermediate

Timings: 10am - 4.30pm (with 30 mins - 1 hour for lunch). Please note, the class may run over depending on the speed of the student(s) on the day.

**What you will take home:** A delicious and beautifully decorated cake to share with friends and family.

**What we provide:** We have a fully equipped, purpose-built studio, and provide all the tools and equipment you need during the class, and a box to take your cake home.

**What you need to bring:** Please bring a comfy pair of clean shoes (you will be standing for a large part of the class), something to tie your hair back, an apron and a large sturdy bag to take your cake home in. We recommend driving or taking a cab home if possible. For lunch there is plenty of local cafes and shops within a few minutes of our studio.



## WATERCOLOUR MONET CAKE CLASS - 2 DAYS CLASS

**IF YOU WANT TO COME AS A GROUP YOU CAN BOOK A PRIVATE CLASS FOR 2-3 STUDENTS** - CONTACT US ON [INFO@ROSALINDMILLERCAKES.COM](mailto:INFO@ROSALINDMILLERCAKES.COM) TO ARRANGE A DATE

**2 DAYS PER STUDENT: £850 INCL. VAT**

**PRIVATE ONE TO ONE CLASSES FOR 1 STUDENT** - CONTACT US ON [INFO@ROSALINDMILLERCAKES.COM](mailto:INFO@ROSALINDMILLERCAKES.COM) TO ARRANGE A DATE

**2 DAYS PER STUDENT: £1750 INCL. VAT**

The class will cover a variety of techniques for you to transfer and adapt to your own cake-making, including; baking our signature vanilla sponge and adapting the recipe to wide variety of flavours; making and covering with Swiss meringue buttercream; watercolour buttercream icing techniques and semi-naked icing; securely and professionally stacking a tiered cake; and decorating and designing with a variety of fresh flowers.

At the end of the course you'll receive a Rosalind Miller Cake School Certificate.

### What you will learn:

- How to bake our signature Vanilla cake recipe.
- How to adapt the recipe for other flavours (Raspberry & Vanilla, Chocolate, Sicilian Lemon, Provence Lavender, and Rose).
- How to make Swiss meringue buttercream (with instructions and recipes for flavouring your Swiss meringue buttercream).
- Layering and filling your cakes with the buttercreams.
- How to colour Swiss meringue buttercream for covering your cakes with a watercolour effect.
- How to cover with an on-trend textured watercolour Swiss meringue buttercream finish.
- How to cover a semi-naked tier.
- How to securely stack a two tier cake.
- How to choose, prepare, design and decorate with fresh flowers.

### Skill level: Beginner or Intermediate

Timings: 10am -4.30pm (with 30 mins - 1 hour for lunch). Please note, the class may run over depending on the speed of the student(s) on the day.

**What you will take home:** A beautifully decorated two tier cake made during the class.

**What we provide:** We have a fully equipped, purpose-built studio, and provide all the tools and equipment you need during the class, and a box to take your cake home.

**What you need to bring:** Please bring a comfy pair of clean shoes (you will be standing for a large part of the class), something to tie your hair back, an apron and a large sturdy bag to take your cake home in. We recommend driving or taking a cab home if possible. For lunch there plenty of local cafes and shops within a few minutes of our studio.



## WINDSWEPT BLOSSOMS: TEXTURED FLORAL PALETTE KNIFE PAINTING - 2 DAYS CLASS

**IF YOU WANT TO COME AS A GROUP YOU CAN BOOK A PRIVATE CLASS FOR 2-3 STUDENTS** - CONTACT US ON [INFO@ROSALINDMILLERCAKES.COM](mailto:INFO@ROSALINDMILLERCAKES.COM) TO ARRANGE A DATE

**2 DAYS PER STUDENT: £850 INCL. VAT**

**PRIVATE ONE TO ONE CLASSES FOR 1 STUDENT** - CONTACT US ON [INFO@ROSALINDMILLERCAKES.COM](mailto:INFO@ROSALINDMILLERCAKES.COM) TO ARRANGE A DATE

**2 DAYS PER STUDENT: £1750 INCL. VAT**

Learn this unique and never-before-taught, contemporary cake decorating finish to create beautiful textured floral cakes.

During this creative two day masterclass, you'll learn to perfect Rosalind's palette knife painting technique with royal icing to achieve the 'Windswept Blossoms' style, and how to apply this technique to your own designs. This comprehensive class covers all aspects of Rosalind's textured decorative technique to achieve a beautiful abstract, impressionist finish.

As well as learning this stunning technique, you will also learn how craft extremely unusual and delicate translucent rice paper flowers to pair with your painted designs. These contemporary flowers have a unique glass-like effect, and can be made in a multitude of different styles.

With our expertise and years of experience, not only will we teach you these wonderful techniques, you'll also perfect our fool-proof methods for covering a double height cake, and how to stack an on-trend, tall and narrow three tier cake.

This masterclass is suitable for any skill level, for those wanting to create unique and contemporary cakes, and learn the beautiful 'Windswept Blossoms' technique from the originators at Rosalind Miller Cake School.

N.B. This masterclass uses dummy cakes.

At the end of the course you'll receive a Rosalind Miller Cake School Certificate.

### What you will learn:

- How to make a three tiered, on-trend tall and narrow cake
- How to cover with ease a double height cake tier, with a neat and clean finish
- How to professionally cover dummy cakes and baseboards in fondant with perfect sharp edges
- How to make translucent rice paper flowers, each wired so that they can be easily assembled onto your cakes
- How to effectively colour and lustre your translucent rice paper flowers
- How to distress and paint fondant to create a textured finish
- How to apply and paint abstract washes and patterned backgrounds onto your cakes
- Achieving Rosalind's 'Windswept Blossoms' effect by painting textured floral relief patterns with Royal Icing using the palette knife technique



### Skill level: Beginner or Intermediate

Timings: 10am -4.30pm (with 30 mins – 1 hour for lunch). Please note, the class may run over depending on the speed of the student(s) on the day.

**What you will take home:** Your three tiered dummy cake decorated with a floral palette-knife pattern and rice-paper sugar flowers

**What we provide:** We have a fully equipped, purpose-built studio, and provide all the tools and equipment you need during the class, and a box to take your cake home.

**What you need to bring:** Please bring a comfy pair of clean shoes (you will be standing for a large part of the class), something to tie your hair back, an apron and a large sturdy bag to take your cake home in. We recommend driving or taking a cab home if possible. For lunch there plenty of local cafes and shops within a few minutes of our studio.



## SUGAR FLOWERS – NEW TECHNIQUES FOR MODERN PAINTED ABSTRACT FLOWERS AND BERRIES

**IF YOU WANT TO COME AS A GROUP YOU CAN BOOK A PRIVATE CLASS FOR 2-3 STUDENTS** - CONTACT US ON [INFO@ROSALINDMILLERCAKES.COM](mailto:INFO@ROSALINDMILLERCAKES.COM) TO ARRANGE A DATE

**2 DAYS PER STUDENT: £850 INCL. VAT**

**PRIVATE ONE TO ONE CLASSES FOR 1 STUDENT** - CONTACT US ON [INFO@ROSALINDMILLERCAKES.COM](mailto:INFO@ROSALINDMILLERCAKES.COM) TO ARRANGE A DATE

**2 DAYS PER STUDENT: £1750 INCL. VAT**

A unique, contemporary cake decorating finish featuring brand new floral designs with berries.

During this much requested 2-day masterclass, we'll teach you our newly developed skills to create unique and modern abstract sugar flowers.

Spread across 2-days, this class will teach you sugar flower techniques, and colouring methods unique to our team here at Rosalind Miller Cakes, which will enable you to create a huge variety of wired flowers, using just a few cutters, techniques and simple equipment.

This Masterclass is suitable for anyone wanting to learn unique, abstract and painterly sugar flower techniques.

At the end of the course you'll receive a Rosalind Miller Cake School Certificate.

### **What you will learn:**

- How to create a variety of realistic blossoms and berries, using techniques that can easily be adapted to make lots of different flowers
- How to colour your flowers in a beautiful painterly manner using edible paints and dusts
- How to make centres and stamens for your flowers
- How to assemble the flowers



**Skill level: Beginner or Intermediate**

Timings: 10am -4.30pm (with 30 mins – 1 hour for lunch). Please note, the class may run over depending on the speed of the student(s) on the day.

**What you will take home:** Your sugar flowers

**What we provide:** We have a fully equipped, purpose-built studio, and provide all the tools and equipment you need during the class, and a box to take your cake home.

**What you need to bring:** Please bring a comfy pair of clean shoes (you will be standing for a large part of the class), something to tie your hair back, an apron and a large sturdy bag to take your flowers home in.

For lunch there plenty of local cafes and shops within a few minutes of our studio.

## THE PERFECT FINISH: THE FOUNDATIONS FOR A FLAWLESS CAKE - 3 DAYS CLASS

**IF YOU WANT TO COME AS A GROUP YOU CAN BOOK A PRIVATE CLASS FOR 2-3 STUDENTS** - CONTACT US ON [INFO@ROSALINDMILLERCAKES.COM](mailto:INFO@ROSALINDMILLERCAKES.COM) TO ARRANGE A DATE

**3 DAYS PER STUDENT: £1400.00 INCL. VAT**

**PRIVATE ONE TO ONE CLASSES FOR 1 STUDENT** - CONTACT US ON [INFO@ROSALINDMILLERCAKES.COM](mailto:INFO@ROSALINDMILLERCAKES.COM) TO ARRANGE A DATE

**3 DAYS PER STUDENT: £2450.00 INCL. VAT**

During this highly requested masterclass, we'll teach you our tried and tested professional techniques, honed over many years of commercial cake-making, to achieve 'The Perfect Finish' for your cakes, each and every time. Spread across 2-days, this jam-packed class covers the foundational techniques for finishing both buttercream and fondant cakes to highest standard.

We will teach you our fool-proof techniques to get that sought after perfect finish, including clean sharp edges, flawless icing and neatly stacked tiers.

This masterclass is suitable for anyone wanting to learn how to master their cake finish, from professionals honing their techniques, to eager home-bakers alike.

N.B. This masterclass uses pre-baked cakes.

At the end of the course you'll receive a Rosalind Miller Cake School Certificate.

### What you will learn:

- How to achieve 'The Perfect Finish' using both buttercream icing and fondant icing
- How to make and use Belgian chocolate ganache as an undercoat for flawlessly smooth icing
- How to perfect neat, sharp fondant edges
- How to make silky smooth buttercream (Swiss Meringue and American)
- How to layer, fill and trim your pre-baked sponge cakes for an even filling and smooth outer finish
- How to get a super smooth covering of buttercream with sharp edges
- Assembling a perfectly stacked buttercream iced two tier cake, safe for transport
- How to cover cupcakes with smooth fondant iced domes, ready for piping and decorating
- How to make royal icing for decorating with and stacking cakes
- How to pipe designs with both Royal icing and buttercream icing



**Skill level: Beginner or Intermediate**

Timings: 10am -4.30pm (with 30 mins - 1 hour for lunch). Please note, the class may run over depending on the speed of the student(s) on the day.

**What you will take home:** A two tiered buttercream iced cake to be eaten or decorated at home

A single tier fondant iced cake suitable for stacking and decorating

A box of 6 fondant iced cupcakes ready for decorating

**What we provide:** We have a fully equipped, purpose-built studio, and provide all the tools and equipment you need during the class, and a box to take your cake home.

**What you need to bring:** Please bring a comfy pair of clean shoes (you will be standing for a large part of the class), something to tie your hair back, an apron and a large sturdy bag to take your cake home in. We recommend driving or taking a cab home if possible. For lunch there plenty of local cafes and shops within a few minutes of our studio.



## COMPLETE TIERED FLORAL WEDDING CAKE COURSE - 3 DAYS CLASS

**IF YOU WANT TO COME AS A GROUP YOU CAN BOOK A PRIVATE CLASS FOR 2-3 STUDENTS** - CONTACT US ON [INFO@ROSALINDMILLERCAKES.COM](mailto:INFO@ROSALINDMILLERCAKES.COM) TO ARRANGE A DATE

**3 DAYS PER STUDENT: £1400.00 INCL. VAT**

**PRIVATE ONE TO ONE CLASSES FOR 1 STUDENT** - CONTACT US ON [INFO@ROSALINDMILLERCAKES.COM](mailto:INFO@ROSALINDMILLERCAKES.COM) TO ARRANGE A DATE

**3 DAYS PER STUDENT: £2450.00 INCL. VAT**



Learn how to confidently make a perfectly stacked, iced and beautifully decorated tiered cake, with all the techniques you'll need to create your own professional-level wedding and celebration cakes in our complete decorated wedding cake course.

We'll teach you the essential foundations for tiered cake making, covering the finer details for ensuring success every time, and a masterclass in making and decorating with our favourite sugar flowers.

Recreate your own version of this three tiered cake, using our techniques for layering, trimming and stacking a perfectly aligned cake, as well as smooth, sharp-edged ganaching and flawless fondant icing.

Using our signature techniques, you'll learn how to make some of the most popular sugar flowers for lots of our designs; peonies, anemones and freesias, and create a floral design for your cake.

Not only will you leave with a blueprint for professional tiered cake making, you'll also be inspired and guided in using your own creativity to create your own beautiful and unique designs.

(Nb. this class uses a pre-baked 6" cake, and 4" and 8" dummy tiers)

At the end of the course you'll receive a Rosalind Miller Cake School Certificate.

## COMPLETE TIERED FLORAL WEDDING CAKE COURSE - 3 DAYS CLASS

### What you will learn:

- Our fool-proof TIPS on baking the perfect sponge including our signature Vanilla cake recipe (and how to adapt the recipe to different flavours)
- How to make smooth Swiss meringue buttercream
- How to neatly layer, fill and crumbcoat your cake
- How to make and use ganache for a perfectly smooth and sharp edged undercoating
- How to cover cake tiers and dummy tiers with fondant icing for a flawless finish
- How to neatly cover a base board
- How to securely and evenly dowel and stack a tiered cake
- How to master sugar flower making, working confidently with the essential tools and materials
- You'll learn how to make advanced delicate peonies, anemones, freesias and small wired blossoms in our signature style (our clients love these flowers) – the techniques you'll learn here can be applied to lots of other types of sugar flowers
- How to realistically colour your flowers with pretty edible dusts
- How to design a floral cake and safely attach your flowers
- Royal icing piped techniques and designs
- Finishing your cake neatly with a ribbon
- Inspiration for using your own creativity to create more unique designs

### Skill level: Beginner or Intermediate

Timings: 10am -4.30pm (with 30 mins – 1 hour for lunch). Please note, the class may run over depending on the speed of the student(s) on the day.

**What you will take home:** A beautiful three tiered cake suitable for a friend or family's wedding, to share or to display.

**What we provide:** We have a fully equipped, purpose-built studio, and provide all the tools and equipment you need during the class, and a box to take your cake home.

**What you need to bring:** Please bring a comfy pair of clean shoes (you will be standing for a large part of the class), something to tie your hair back, an apron and a large sturdy bag to take your cake home in. We recommend driving or taking a cab home if possible. For lunch there plenty of local cafes and shops within a few minutes of our studio.