



## 2013/14 Winter / Spring Schedule

### A Cup Cake Decorating Class

Saturday, 5 October – 9.30am to 1.30pm  
Saturday, 19 October – 9.30am to 1.30pm  
Saturday, 9 November – 1.30pm to 5.30pm  
Saturday, 30 November – 9.30am to 1.30pm  
Saturday, 7 December – 9.30am to 1.30pm  
Saturday, 14 December – 9.30am to 1.30pm  
Saturday, 18 January – 9.30am to 1.30pm  
Saturday, 25 January – 9.30am to 1.30pm  
Saturday, 8 February – 9.30am to 1.30pm  
Saturday, 15 February – 9.30am to 1.30pm  
Saturday, 22 February – 9.30am to 1.30pm  
Saturday, 8 March – 9.30am to 1.30pm  
Saturday, 29 March – 9.30am to 1.30pm  
Saturday, 12 April – 9.30am to 1.30pm  
Saturday, 26 April – 9.30am to 1.30pm

Perfect for devotees of cup cakes, this class will start with a brief talk on the history of the cup cake and its popularity. Eric will then teach students how to 'top' the perfect cup cake with sumptuous frostings and decadent decorations!

A champagne brunch will be served.

Students will take home a box of 12 decorated cupcakes, a Cake Boy apron plus a discount voucher for the shop at Cake Boy.

### Winter Baking

Thursday, 23 January – 9.30am to 4.30pm

A seasonal class starring three of Eric's favourite winning winter recipes: Chocolate Sacher with raspberries, ale loaf and Pear Tatin.

A delicious winter lunch will be served with fine wines finishing with Eric's irresistible Hot Chocolate Fondant pudding.

Students will take home everything they have baked, along with the recipes and will be given

#### Cost of Classes

Full-day classes £195 per person. A maximum of 8 students per class. For group and corporate bookings please contact [Miki@cake-boy.com](mailto:Miki@cake-boy.com).

#### Cup Cake Masterclass

£95 per person. A maximum of 12 students per class.

a Cake Boy apron and a discount voucher for the Shop at Cake Boy.

### Chocolat

Thursday, 5 December – 9.30am to 4.30pm  
Thursday, 6 February – 9.30am to 4.30pm

A new addition to the schedule, this class takes its name from Eric's newly published book *Chocolat*. Students will be taught to bake three delectable chocolate recipes that feature in *Chocolat*: white chocolate and passion fruit cheesecake, salted butter caramel chocolate cake and chocolate cassis royal.

A seasonal lunch will be served with fine wine.

Students will take home an apron plus a shopping discount voucher for the Shop at Cake Boy.

### French Country Baking

Friday, 4 October – 9.30am to 4.30pm  
Thursday, 20 February – 9.30am to 4.30pm  
Thursday, 3 April – 9.30am to 4.30pm

Eric will take 'budding patissiers' on a delicious tour of the signature pudding specialities of 'la belle France' and teach you how to make them like the French! Your culinary journey will take you to Brittany for the rich Gateaux Breton, then on to the Loire Valley for the perfect Tarte Tatin, and finally stopping in the lavender fields of Provence for an aromatic Provençal almond cake with lavender.

A Provençal lunch will be served with fine wines. Students will take home everything they have baked, along with the recipes, a Cake Boy apron, a Baking Mad goody bag, plus a shopping discount voucher for the Shop at Cake Boy.

### Spring Baking

Thursday, 6 March – 9.30am to 4.30pm  
Thursday, 10 April – 9.30am to 4.30pm

A seasonal class featuring three classic recipes with a modern twist: celebration genoise sponge, rose champagne charlotte and raspberry swirl cheesecake.

A delicious lunch will be served with fine wine followed by one of Eric's mouth-watering puddings.

Students will take home everything they have baked, along with the recipes, a Cake Boy apron, a Baking Mad goody bag, plus a shopping discount voucher for the Shop at Cake Boy.

### Christmas Baking

Thursday, 12 December – 9.30am to 4.30pm  
Thursday, 19 December – 9.30am to 4.30pm

A decadent, indulgent and glamorous class where you will learn how to make three show-stopping desserts for the Christmas season - Chocolate Christmas Cake, Chestnut & Chocolate Yule Log, and Chocolate & Passion Fruit Mousse.

Students will take home everything they have baked, along with the recipes, a Cake Boy apron, a Baking Mad goody bag, plus a shopping discount voucher for the Shop at Cake Boy.

#### Please note – full payment is

required when booking classes and is non-refundable. Cake Boy apologises in advance but is unable to reschedule or offer refunds once bookings have been made.



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### October

M	T	W	T	F	S	S
30	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31	1	2	3
4	5	6	7	8	9	10

### November

M	T	W	T	F	S	S
28	29	30	31	1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	1
2	3	4	5	6	7	8

### December

M	T	W	T	F	S	S
25	26	27	28	29	30	1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	31	1	2	3	4	5

### January

M	T	W	T	F	S	S
30	31	1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30	31	1	2
3	4	5	6	7	8	9

### February

M	T	W	T	F	S	S
27	28	29	30	31	1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30
1	2	3	4	5	6	7

### March

M	T	W	T	F	S	S
24	25	26	27	28	1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30
31	1	2	3	4	5	6

### April

M	T	W	T	F	S	S
31	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	1	2	3	4
5	6	7	8	9	10	11

- A Cup Cake Decorating Class
- Christmas Baking
- French Country Baking
- Chocolat
- Winter Baking
- Spring Baking

**E**ric Lanlard's cookery school is set within Cake Boy – an emporium that includes a boutique patisserie and a gift shop. The cookery school is beautifully designed and generously equipped with up to date kitchen technology and an audio visual system with plasma screen.

Prices quoted for the classes are per person and discounts are available for group bookings so please enquire at the time of booking. Book any class for two people and enjoy a 10% discount.

In addition to classes, the school can be hired for private and corporate events such as chocolate or cheese tastings, photographic shoots or press launches, birthdays, and hen celebrations.

Cake Boy is well served by public transport and two British Rail Stations – Clapham Junction and Wandsworth Town are both within walking distance. Private taxi collection and drop off can be arranged.

[www.cake-boy.com](http://www.cake-boy.com)