



Baked by Nataleen

CUSTOM CAKES | DESSERTS | CATERING | CONFECTIONERY COURSES
Registration Number 2013/086015/07

PRETORIA Saturdays 2024

Course /Class	Dates & Times of class	What will I learn?	Number of classes	Price
Royal Icing Cookie Class for Spring	Saturday 5 October 13h00-17h00	Tips and tricks of cookie royal icing. How to make basic royal icing. Learn basic flooding techniques. How to use & outline using basic royal icing piping techniques on a cookie decoratively. How to colour royal icing. Learn wet on wet technique. Decorate 6 cookies each. Perfect for beginners. Class includes recipe for cookies.	1	R500
2 Tier wedding cake	Saturday 5 October 09h00-13h00 Saturday 12 October 09h00-13h00	Learn how to decorate and stack a 2-tier wedding cake so that it is stable & secure & does not fall over. Specialized decorations- ruffles, lace and diamond pattern. We use real cake- no dummies. Beginner's cake decorating course is a prerequisite.	2	R2500
Succulent Cupcake Decorating Class	Saturday 12 October 14h00-17h00	Ice and decorate 12 cupcakes. Learn how to use nozzles to create a succulent look. How to make buttercream icing. Learn how to colour icing.	1	R600
Cake pops & Cakesicle & geode making class	Saturday 26 October 13h00 to 17h00	Learn how to make cake pops & Cakesicle. Color and tempering of chocolate. Decorate your cake pops and Cakesicle according to a theme for a baby shower or for a birthday party. Surprise your little ones with these delicious bites- fit for any occasion. We will make 12 cake pops, 4 Cakesicles & 2 heart geodes.	1	R 995
Muffin / Cupcake Baking Class	Saturday 26 October 09h00-13h00	Basic muffin baking tips. Basic metric measurements. Bran muffins- how to bake. Choc muffins- how to bake Queens's cake recipe will be given as well to take home.	1	R 995
Royal Icing Cookie Class for Christmas	Saturday 2 November 09h00-12h00	Tips and tricks of cookie royal icing. How to make basic royal icing. Learn basic flooding techniques. How to use & outline using basic royal icing piping techniques on a cookie decoratively. How to colour royal icing. Learn wet on wet technique. Decorate 6 cookies each. Perfect for beginners. Class includes recipe for cookies.	1	R500
Basic Cake Baking Class	Saturday 2 November 13h00-17h00	Basic cake baking tips. Basic metric measurements Vanilla Sponge- how to bake. Choc sponge - how to bake.	3	R2395

Address: 135 Erich Mayer Pretoria-North
Telephone: 064 653 6218
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	Saturday 16 November 13h00-17h00 Saturday 23 November 13h00-17h00	Red Velvet cake-how to bake. Carrot cake-how to bake. Homework will be given		
Beginner's Cake Decorating Course	Saturday 7 December 09h00-13h00 Sunday 8 December 09h00-13h00 Saturday 14 December 09h00-13h00 Sunday 15 December 09h00-13h00 Monday 16 December 09h00-13h00	Learn how to cut, layer and fill a cake and to create sharp edges. Basic buttercream piping techniques. How to apply an edible print. How to make and use royal icing. Various icing recipes. How to make chocolate ganache. How to prepare a cake for fondant covering using choc ganache. How to cover a cake with fondant and a double barrel cake and to properly support your cake. You will make 4 cakes in the 5 days and you take all of them home. Buttercream cake with drip Buttercream cake with edible print. Make a 3D Baby shower cake with baby shoes. Make a themed carved birthday 3D Cake.	5	R5995

You want to do baking and cake decorating courses but are working during the week? Well we have the answer for you. Here is our part time SATURDAY classes. Yes so you choose which courses you would like to attend- dates are listed with the prices and course content. Pay 50% deposit to book and that's it.

- Pretoria Address – **135 Erich Mayer Street Pretoria North**
- Saturday's time on the schedules.
- You take home everything you bake or decorate in class
- We bake from scratch in baking classes
- You receive a certificate of attendance after completion.
- We decorate real cakes- no dummies
- **Tea and coffee provided.**

We only take 6 students- so do not loose out!!

Cupcake decorating classes

These Cupcake decorating classes are great fun and perfect beginner's classes to improve your home piping skills. The cupcake decorating classes will definitely improve your buttercream piping skills for cupcakes as well as cakes for any level cake decorator.

NO BAKING is done in these classes- we bake you decorate only.

Baking Classes

These classes start with the very basics of baking- measurements, ingredients, all the how tos.

We bake everything from scratch and each student receives our tried and tested recipes. Slowly we advance to the more difficult baking classes like macarons.

Cake decorating course

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Great cake decorating courses available. From the beginner to intermediate.

People always ask me what class I should do if I want to learn cake decorating. My answer is always the same: best place to start is the **beginner's cake decorating course**. Not only is it for beginners but it is so comprehensive it really helps a decorator gain more confidence in the kitchen. It really covers a broad range of topics from buttercream to ganache to fondant in great detail.

You take home everything you baked and/or decorated & certificate of attendance after completion.

How to book:

1. Complete the class registration form.
2. Pay R9000 deposit to book, then pay balance 1 February 2024.
Bank: First National Bank (FNB)
Account Holder: Baked by Nataleen (Pty) Ltd
Account number: 624 159 517 15
Branch code: 250 655
Account Type: Business Account
Reference: AreaNameYear - For example: PretoriaNataleen2022
3. Email the registration form and proof of payment to classes@bakedbynataleen.co.za

Terms and Conditions:

- **The registration form is to be completed and returned to us as soon as possible with the proof of payment. Can be e-mailed to classes@bakedbynataleen.co.za**
- **A 50% non-refundable deposit is required to secure your booking for the FULL programme. Spaces cannot be held for students who have not yet paid a deposit.**
- **The balance is payable by before class starts. Students, who have not paid in full prior to commencement of the programme they wish to attend, will not be permitted to enter the classroom.**
- **Students who do not attend programmes for which deposits have been paid, will forfeit the deposit. Deposits are non-refundable and not transferable to other programmes or persons.**
- **Class dates are also not interchangeable. You need to attend the class date you have booked for.**
- **Certificates of attendance will be issued for completed programmes. All lessons in the specific programme must be attended in order to qualify for the certificate.**
- **Minimum of 4 students must be booked in order for the programme to run.**
- **Some classes require specific tools which will be provided in class.**
- **Take home tools can be purchase in our shop at students cost.**

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