



**Narre Community Learning Centre**  
developing community through learning & support



## Butter Cream For Beginners

### Cake decorating with butter cream — for beginners

Lessons cover methods of decorating cakes with butter cream including writing, general piping and pressure piping, piping stars, figure piping, gel piping and butter cream flowers. Learn techniques of being creative and engage in icing cakes with your own individual style.

Please bring pen and paper to the first as tutor will be advising what you need for the next 7 week's sessions.



*Refer current course guide for dates, times and cost.*