

YOU LEARN, WE GIVE!

Celebrate the Gift of Learning

It's our Sweet 16th Anniversary, and we've got 5 sweet deals lined up for you. We are offering a series of quick yet interesting baking lessons for 5 different treats. For every enrolment, we will be donating \$5 to Children's Wishing Well which will go towards an underprivileged child's education needs. Lend a helping hand and have a fun-filled class with us!



TO REGISTER
SCAN OR CLICK HERE



LEARN & BAKE!

Each class is priced at \$60 (UP. \$100)

Sign up for 2 different classes or more for \$50/class!

For every enrolment, \$5 will be donated to
Children's Wishing Well.



Speculoos Mille-feuille

28th August, Sun 10am-1pm

Making this classic french dessert might be complex, however let us simplify it for you. You'll learn proper lamination techniques to create a Blitz Puff Pastry that will be piped generously with Speculoos cream. Impress your loved ones when you go home with these stunning puff pastries.



Mochi Matcha Soft Buns

28th August, Sun 2.30pm-5.30pm

14th September, Wed 7pm-9pm

Rich in taste and a delightful combination of textures with its chewy mochi interior, fluffy matcha bread and a classic mochi plus red bean filled middle. We foresee these buns being a hit with everyone hun.



Caramelized Onion & Cheddar Sourdough Buns

4th September, Sun 2.30pm-5.30pm

Sourdough buns that's packed with Cheddar and punctuated by the sweetness of Caramelised Onions. Sophisticated in flavour, and slightly challenging to make, let our professional team guide you along this rewarding process.



Mini Funfetti Birthday Cake

7th September, Wed 7pm-10pm

It won't be a birthday special without learning how to bake a fun Mini Funfetti Birthday Cake! You'll be baking a Soft Vanilla Sponge layered cake that's speckled with rainbow sprinkles and frosted with Lemon Cream Cheese.



Double Down Dark Chocolate Tart

16th September, Fri 7pm-10pm

This one's for the chocolate lover. Learn to create a buttery chocolate tart shell, that's filled with a dark chocolate ganache and a rich chocolate glaze, definitely a dessert that we cant keep our gaze off.

CLICK HERE TO SIGN UP!