

# Cake Bitz

# Much more than cake decorating supplies



## NEW



## Cake Bitz

All your cake decorating needs under one roof!

- ✓ Cake Decorating Tuition
- ✓ Cake Tin & Cake Stand Hire
- ✓ Icing & Sugar Flowers
- ✓ Edible Colours & Prints
- ✓ Cutters & Tools
- ✓ Cake Mix
- ✓ Cup Cake Papers
- ✓ Cake Decorating Books
- ✓ Wedding & Special Occasion Cakes made to order
- ✓ **Edible Printing:** Bring in your own photo and we can print it to put on your cake.

**Choc Bitz**  
Specialty  
Chocolate  
Supplies

- Callebaut
- Chocolate Shells
- Collar Templates
- Moulds
- Decorations

RECENTLY opened at Southport Park, Cake Bitz offers customers a specialised product range of cake decorating products that are ideally suited to both beginners and professionals alike.

Cake decorating is currently

enjoying a resurgence in popularity, particularly with the younger age group.

As a result, tuition is an important part of our business and we have engaged the services of internationally trained Sugarcraft chef, Helen Dissell who, not only consulted with us on our product range, but will be running classes on cake decoration.

All our staff have completed a cake decorating tuition course with Helen and are more than qualified to assist customers with their enquiries.



## Cake decorating Classes with Helen...



• **Helen Dissell**

Sugarart has been Helen's passion for the last fifteen years. Inspired by tutor the late Gladiola Botha and the South African Cake decorators guild, she is currently teaching, demonstrating and judging around Australia, and has travelled extensively gaining knowledge in

the art of sugar and chocolate work and has kept up with international trends and standards.

Students who come and complete the Cake Bitz course receive certificates of achievement. After completing the training students are mostly able to go out into the workplace and use their skills by creating cakes to order.

## plus!! Cake decorating with Chocolate

Chocolate dates as a three week course: 2nd, 9th and 16th July. **Topics covered:**

- ✓ History of chocolate
- ✓ Chocolate making and types of chocolate
- ✓ Tempering chocolate
- ✓ Chocolate pastes and flowers
- ✓ Chocolate collars
- ✓ Transfers
- ✓ Chocolate bows
- ✓ Chocolate box
- ✓ Assembling a gateaux and taking the masterpiece home for dinner!



**Up-coming classes are filling fast, to book now call 5591 7427.**

## Cake Tin hire



Cake Tin Hire is a hugely popular service that saves you buying a specialty cake tin that you will only use once.

# Cake Bitz

SOUTHPORT PARK SHOPPING CENTRE - 5591 7427