

# Services and Price List - Charlie the Homebaker

2023-2024

I am always travelling so I no longer have a food licence to share my very own cakes. However, I have created three different types of baking classes for people who love cakes but are not quite sure how to start going about baking. For now, all classes are online only (Zoom or Skype) so I have to charge a bit more for them but I plan on releasing a proper cooking course soon.

## 1 Online Courses

These are courses that I have put together through practice. They are recipes I initially found then modified and made mine. Now they are my go-to. At the end of each course, each participant will receive a pdf of the recipes.

### 1.1 Course 1 - An intro to cakes, three simple cakes for beginners

The point of this course is to teach absolutely anyone how to bake a cake that is GOOD, SIMPLE and is very hard to fail. I know that complex baking is not for everyone but regular baking IS. The three cakes that one will learn in this course are: the 7 cups cake (excellent for all occasions since you do not need a scale), a simple jam tart (with the full explanation on how to make sweet shortcrust), a simple and flourless chocolate cake (light and easy).

I will also teach any beginner the correct baking method for each and helpful tips to bake stress-free.

### 1.2 Course 2 - There's a birthday party today and I need a dessert!

This course is possibly one of my favourites because it is a situation a lot of us have been in. However, usually, the result is a mad rush to the nearest cake shop and a very expensive present. If you are a student, or a person who - like many - wishes to save money and time, this is the course for you! The desserts

in this course are a little trickier but they are delicious, reliable and FAST. Here they are: Cuban patisserie cake (chocolate, coffee and rum, best for an adult's birthday), Strawberry and Cream swiss roll (very quick and requires very little technique, also easy to decorate), Chocolate sponge cake with a choice of fillings (you can fill this with custard, nutella and a number of other fillings, based on the amount of time you have, this is also easy to decorate).

### **1.3 Course 3 - Decorations**

This course is for people who, either by following the other courses or by personal experience, already KNOW how to make a cake but struggle with decorations. We will not attempt any caramel or complex chocolate work in this course but we will look at the best and simplest ways to decorate a cake. This includes: fresh fruit brushed with either sugar syrup or gelatin, mini meringues (and mini pavlovas), chocolate ganache (and chocolate truffles), fresh vanilla whipped cream and even simple sugar cookies. There won't be too much cooking in this class (especially since meringues take exactly four hours) it will be more about technique.

## **2 Bespoke**

### **2.1 A personal instruction**

Do you wish to learn a specific recipe? Contact me through my email and I will get back to you with a yes or no (based on whether it's doable at home without purchasing equipment - both for myself and the student) and a quote. Quote is based on ingredient cost and on my time. If the student agrees to be instructed without me making the cake at the same time, the price drops consistently based on the ingredient price.

### **2.2 Bespoke pdf**

If you are a confident baker and you wish to try one or more of my recipes or you wish for me to create a recipe just for you, contact me and I will give you a quote for this service. This is obviously a lot lower than a live instruction but it requires more expertise.

### 3 Price List

Price List			
Number of people	Course 1 (3 lessons)	Course 2 (3 lessons)	Course 3 (1-2 lessons)
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1 person	40£/45€/50\$	50£/56€/62\$	25£/28€/30\$
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2 people (price p.p.)	20£/23€/25\$	25£/28€/31\$	13£/14€/15\$
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3-10 people (p.p.)	15£/18€/22\$	20£/22€/25\$	10£/11€/13\$
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10+ people (questions only at the end)	10£/11€/13\$	15£/18€/22\$	8£/9€/11\$
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