

Get set at

The Cake Pantry

Wedding Parlour & Sugarcraft Supplies



Fall in love with cake-baking and decorating, with a little help from the Wilton Method expert! Sign up for a class and watch your skills rise!

For the last 85 years, the name Wilton has been synonymous with premier cake-making and sugarcraft.

Now you can learn the skills that made the Wilton Method the gold standard in baking – right here in the north west.

Tanya Hoyle is a qualified Wilton Method Instructor and she's ready to share her techniques with you in step-by-step how-to classes that are both fun and focused.

The Wilton Method makes the most difficult aspects of expert cake decorating easy. Over eight decades the method has been developed and taught to generation after generation of master cake-makers all over the world.

Whether you are a beginner, in between or advanced baker – Tanya has a class for you.



Cost and duration

Wilton Method Courses are £150.00 per person.

This will include your 'course kit' which contains everything you need and which usually retails at £47.50. It's yours to keep, plus your student handbook. At the end of the course you will receive a certificate.

Courses are 2 hours per week for the duration of 4 weeks. Classes are limited to 5 students maximum so that each and every student can expect the instructor's attention. Classes are held several times a week, call to check available dates!

Tempted, but not sure?

The Cake Pantry is offering taster classes with everything you'll need provided for and included in the £35.00 fee. And take your cookies and treats home.



The Wilton Method of Cake Decorating®

Sign up for a Wilton Method Class™ TODAY!

Course 1

Building Buttercream Skills

Fresh inspiration and modern cake design are presented in this class. Learn a variety of classic buttercream decorating techniques, including 6 different piped flowers, which will give you extraordinary results for any application.



Course 2

Flowers and Cake Design

Design a professional-looking cake! Learn how to select colours, arrange flowers and work with royal icing which is the ideal icing for creating decorations in advance. Plus, you'll learn how to make amazing flowers such as pansies, lilies and The Wilton Rose™!



Course 3

Gum Paste and Fondant

Develop your skills working with fondant and gum paste! Learn essential techniques, such as covering a cake with fondant, cutting shapes and even painting on fondant. Plus, you'll learn how to create different types of flowers, such as calla lilies, roses and carnations!





Tanya Hoyle has been creating one-of-a-kind, custom cakes for many years. But it wasn't until she became a certified instructor in the world-renowned Wilton Method that bookings for her classes began to go like hotcakes.

"You might have guessed, I'm passionate about cakes and decorating them. Half the fun is coming up with and sharing fun and fabulous ideas and then making them take shape. No matter how ambitious your plans are, I can help you create beautiful tiered wedding cakes and bespoke cakes that are as imaginative as you dare."

Official Wilton Method Instructor Tanya Hoyle

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Kids Parties Bake Off

Kids' Parties, £12.00 per child, included in price – drink, snack and take-away treats the kids have made eg. cupcakes, cookies, cake pops. We take the hassle out of children's birthday parties allowing you to come home to a clean kitchen and no washing up!



'I do' wedding cakes

I specialize in bespoke wedding cake designs and am happy to consult over colour palettes, seasonal designs and features. I also provide samples for flavours and fillings and can create wedding favours eg. cake pops, cookies to coordinate. Consultation by appointment.

Tiers of joy

Have you always dreamed of making your son or daughter's wedding cake but you don't know where to start? I will be offering advanced courses for wedding cake design, wafer paper flowers, edible lace etc.



Now taking bookings for off site corporate events



Our Sugar-craft shop has been online for four years and we are the official distributor for Wilton products in Ireland

One-stop baking shop

If you love baking, you'll feel like a kid in a candy store as soon as you step through the doors of The Cake Pantry. Our Duke Street shop is full of handy equipment from the most basic items you'll need, to the little gadgets that perfect your baking. Expert advice is given on all products by a fully qualified cake decorator and you can view the equipment before you purchase.



Our on-line Sugarcraft Shop can be accessed directly at www.thecakepantry.com

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