



Your invitation to join 'King of Cakes', Eric Lanlard for the ultimate baking masterclass at his exclusive London venue!

CAKE BOY

Cookery School

BOOK TODAY

See other side for details...

Join the ultimate baking experience with world-renowned pastry chef and King of Cakes, Eric Lanlard! Our Autumn/Winter 2025 schedule is refreshed, festive and packed with seasonal favourites.

Learn from the best as Eric shares secrets honed over a legendary career baking for royalty, rock stars and global brands. Start with a warm welcome breakfast, then roll up your sleeves and master stunning recipes with his expert guidance.

Unlock pro techniques, taste premium ingredients and enjoy a relaxed lunch with fellow bakers. Then box up your beautiful creations to impress at home (or keep them all to yourself!) Book your place today as classes sell out quickly and places are strictly limited!



Christmas Baking Masterclass

Step into the enchanting world of Christmas baking with Chef Eric's most beloved—and always sold-out—masterclass!

For the first time, learn the secrets behind Eric's award-winning **Cake-Boy Christmas Cake**, rich, spiced, and unforgettable. Then all aboard the Polar Express for a magical **Bûche De Noël** inspired by the classic tale, crafted in chocolate and full of festive wonder.

To finish, bake a charming **gingerbread house-shaped bundt cake**, perfect for gifting or centrepiece glory. A day of joy, sparkle, and irresistible bakes awaits—don't miss your seat at the festive table!



Chocolate Baking Masterclass

Dive into a day of luxurious chocolate creations with Eric Lanlard—decadent, indulgent, and utterly unforgettable!

Students craft Eric's signature **West Indies tart** with Valrhona chocolate, crunchy grué nougatine and a rich, silky ganache finish.

Next up is a **triple chocolate travel cake** then a bold **reimagined Black Forest gâteau**—deeply indulgent and designed to impress!



Autumn Baking Masterclass

Celebrate the rich, golden flavours of Autumn with elegant seasonal bakes taught by Chef Eric.

Master a glossy, museum-worthy **entremet** with **nutty meringue layers** and a **tonka-infused milk chocolate mousse**.

Then bake a **spiced ale fruit loaf** crowned with jewel-like toppings and finish with golden brown **butter financiers**—the taste of Autumn!



Chocolate With afternoon tea! MINI CLASS

Spend your Saturday in sweet style with Eric Lanlard—bite-size baking, bold flavours, and indulgence guaranteed!

Enjoy a coffee before diving into Eric's legendary **Valrhona chocolate and raspberry ganache torte**, then hand-finish twelve silky **hazelnut praline truffles**.

End your day with a delicious **afternoon tea**—enjoy delicious sweet treats and savoury bites!



Patisserie Masterclass

Step into the glamorous world of haute patisserie with Eric Lanlard—a day of magic awaits!

Reimagine the classic **Paris-Brest** with a nutty craquelin crown and a roasted pecan filling that melts in your mouth.

Inspired by the viral Dubai dessert, students create a **chocolate pistachio Opera** filled with silky milk chocolate mousse, crunchy pistachio kanafeh and velvety pistachio cream. Finally, create a zesty **orange travel cake** perfect for gifting, sharing or your next soirée!



French Baking Masterclass

Embark on a delicious journey through rustic French baking with Chef Eric—delicious, authentic and unmistakably French.

Create a dreamy **Tarte Tropézienne** with airy brioche, orange blossom cream and sugar crystal topping—as made famous by Brigitte Bardot.

Our next bake is a **Quatre-Quarts** made with rich beurre demi-sel. The class concludes with a flaky **Millefeuille à la crème** layered with silky, rich vanilla filling.



Summer Baking Masterclass

Savour the sunshine with Eric's summer baking masterclass—fresh flavours and joyful seasonal flair!

Begin with Eric's **tarte au citron**, a recipe passed down by his mentor, Albert Roux.

Craft vibrant new-style **passion fruit cheesecakes** and finish with a **golden pistachio loaf**.



All ingredients, equipment and a souvenir apron are provided – even containers to transport your delicious creations home...

With strictly limited places, the classes sell out very quickly. Don't miss this exclusive opportunity... book today!

Autumn Winter 2025

	Mon	Tue	Wed	Thu	Fri	Sat	Sun	Mon	Tue	Wed	Thu	Fri	Sat	Sun
July		SOLD OUT	2	3	4	5	6	7	8	9	10	11	12	13
	14	SOLD OUT	16	SOLD OUT	18	SOLD OUT	20	21	22	23	24	25	26	27
	28	SOLD OUT	30	SOLD OUT										
August					1	2	3	4	5	6	7	8	9	10
	11	12	13	14	15	16	17	18	19	20	21	22	23	24
	25	26	27	28	29	30	31							
September								1	2	3	4	5	6	7
	8	9	10	11	12	13	14	15	16	17	18	19	20	21
	22	23	24	25	26	27	28	29	30					
October									1	2	3	4	5	
	6	7	8	9	10	11	12	13	14	15	16	17	18	19
	20	21	22	23	24	25	26	27	28	29	30	31		
November													1	2
	3	4	5	6	7	8	9	10	11	12	13	14	15	16
	17	18	19	20	21	22	23	24	25	26	27	28	29	30
December	1	2	3	SOLD OUT	5	6	7	8	9	10	11	12	13	14
	15	16	17	18	19	20	21	22	23	24	25	26	27	28
	29	30	31											
January				1	2	3	4	5	6	7	8	9	10	11
	12	13	14	15	16	17	18	19	20	21	22	23	24	25
	26	27	28	29	30	31								

BOOK TODAY

Email your booking request to info@cake-boy.com, or call 020 7978 5555.

Include your name, contact details, selected date and number of places required. Please list all allergy, dietary, special assistance and access requirements and confirm everything can be accommodated by the team before making payment.

Friends discount

Bring a guest and save 10% when booking two places on any full day masterclass.

Group rates

Ask us if you need an original, affordable work social, family celebration or a unique party.

Venue hire

Business, private or public events – celebrations, product launches, dining and more!

Discover more
www.cake-boy.com

Call
020 7978 5555

Email
info@cake-boy.com

Find us
Unit 2, Kingfisher House, Juniper Drive,
Battersea, London SW18 1TX

Transport links
A short walk from Clapham Junction
and Wandsworth Town rail stations

Please note prices stated are per person. Full payment is required when booking. Payment is non-refundable. Where a minimum 30 day's notice of cancellation is given, we may transfer your booking to an alternative date, subject to availability. All details correct at time of publishing. Menus are subject to change. Please advise the team of any dietary, medical or special access requirements before confirming your booking.



A baking masterclass makes the perfect gift, an original party idea or a well earned treat – ask about group rates and venue hire options.

	Summer Baking 🕒 Tue/Thu 9.30am–4pm 💷 £250pp 👤 6
	Christmas Baking 🕒 Tue/Thu 9.30am–4pm 💷 £250pp 👤 6
	French Baking 🕒 Tue/Thu 9.30am–4pm 💷 £250pp 👤 6
	Patisserie Masterclass 🕒 Tue/Thu 9.30am–4pm 💷 £250pp 👤 6
	Chocolate Baking 🕒 Tue/Thu 9.30am–4pm 💷 £250pp 👤 6
	Autumn Baking 🕒 Tue/Thu 9.30am–4pm 💷 £250pp 👤 6
	Chocolate <small>MINI CLASS</small> 🕒 Sat 9am–1pm 💷 £130pp 👤 10

