

# THE ICING ON THE CAKE

*An indulgent day of cakes and flower-arranging gave SHE readers the chance to learn new skills – and tuck into some delicious treats*

**SWEET TREATS AND FLORAL FUN** were the order of the day as 35 SHE readers enjoyed an amazing day filled with cakes and flowers, hosted by one of the UK's premier florists at McQueens in Old Street in London. Setting the tone, everyone was welcomed with a selection of pastries with tea and coffee.

(After all, what else would you expect from an event sponsored by Tate & Lyle in Fairtrade Fortnight?)

The next treat was a fascinating demonstration on the delicacies of icing cupcakes, provided by Primrose Bakery (suppliers to Selfridges food hall, Fortnum & Mason and Liberty, among others).

After lunch came a session on how to create a hand-tied bouquet with tulips, led by the experts at the internationally renowned McQueens Floristry School (whose clients include Louis Vuitton, The Grove luxury hotel, and Claridges). Course director Luis da Silva and Kally Ellis (below), founder and MD of McQueens, showed the audience how to recreate some of McQueens' fabulous designs.

The event wrapped up with champagne all round – one reader described it as: 'The best day I've had in years!'



Clockwise from top: SHE readers with their hand-made bouquets; glasses of champagne lined up to toast a day well spent; getting to grips with the art of flower-arranging



Clockwise from above: SHE readers learn how to ice the perfect cupcake, with the help of Primrose Bakery; admiring their handiwork and the contents of the goodie bag



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