



# mankoo sisters

TEACH VINTAGE CAKES AND STARTUP TIPS

PastryClass

# ROXY & CORINNE MANKOO TEACH YOU

*how to make bespoke vintage cakes and share tips that helped their viral startup, April's Baker, to succeed.*

# TABLE OF CONTENTS

---

## **meet your instructors**

## **baking tools & equipment**

## **ingredients**

Lemon Earl Grey Sponge

Lemon Earl Grey American Buttercream For Stacking

Stacking Process

Swiss Meringue Buttercream For Icing

Icing Process

## **beginner level 1: round monochrome cake**

Frills

Small Shells

Large Shells

Border Flourish

Pearl Drops

## **beginner level 2: vintage heart cake**

Double-Layer Strings

Border Flourish

Rosettes

Small Leaves

Bottom Shells

Swirling Inverted Shells

Border Shells

## **advanced level 1: square marie antoinette two-tier cake**

Double-Layer Strings

Shell Border

Corner Flourish

Frills

Inverted Border Shells

# TABLE OF CONTENTS

---

Rosettes

Leaves

Fleur De Lis

Garland Swags

Corner Embellishments

## **advanced level 2: round vintage floral cake**

Frills

Garland Swags

Shells

String Details

Blossoms

Rosettes

Small Drops

Leaves

Small Leaves

Flourishes

## **pro level: retro three-tier cake**

Shells

Garland Swags

Inner Top Border

Rosettes

Flourishes

Frills

Inner Borders

Small String Details

Blossoms

Small Leaves

Leaves

## **theory**

Cake Business Startup Tips

Pricing Tips



# TABLE OF CONTENTS

---

Daily Management

Turning Order Into The Cake

Having An Influential Instagram Presence

Photos And Videos For Social Media

## BONUS RECIPES

Chocolate Sponge

Dark Chocolate Ganache

Salted Caramel Filling



# MEET YOUR INSTRUCTORS

*Roxy launched April's Baker in London back in November 2019 after deciding to pursue her dream of running a luxury bespoke cake business. Since then, April's baker (given that name because Roxy was born in April) has evolved into a sister-run business, with Corinne Mankoo becoming co-director.*

“

**You don't need 10 years  
of experience to become  
successful if you start with the  
right mindset.**

Roxy & Corinne Mankoo



Having trained at Le Cordon Bleu, and learned from bakeries across London and New York, Roxy wanted to dedicate her skill set and eye for detail to creations that blended playful color palettes with classic charm, for cakes that are so much more than just cakes.

Roxy draws a lot of inspiration from the Baroque and Rococo periods in 17th - and 18th-century France. She loves all the attention to detail. She originally studied art and design at university and has long been inspired by architecture and paintings.

Corrine works on the client facing side of the business, interacting with customers every day and organizing features and collaborations with brands. Corinne studied Event Design and Business Management, bringing even more to the unique creativity that makes April's Baker something so special.

"April's Baker's designs take elaborate to a whole new level. Think gold dusted cherubs and Georgian inspired piping, with an ornateness that mimics the cornicing of a palace ceiling."

– Stylist



PastryClass



# BAKING TOOLS & EQUIPMENT

*It's not necessary to have all of the baking tools & equipment outlined here. Step one is always to watch your class first and then decide what's essential for you to have. Below we have outlined all of the baking tools & equipment we use at PastryClass with specifications, possible substitutions, and pictures, so you have a good understanding of the requirements and possible variations in pastry production. This will help you make an educated decision about whether you need to purchase anything extra for your collection!*

Please don't feel the need to rush out and purchase new equipment right away; all of the tools and potential substitutions you will need are outlined in each of the classes you take. We don't want you to waste your time and money searching for items from the list when you may already have a handy substitution in your very own kitchen, so make sure to watch the class before you go shopping!

All of the equipment you may need can be found at supermarkets and local or online pastry shops in most countries. For specific items that aren't available

locally, google the product's name and scroll through the suppliers in the results to find the one that suits your delivery area.

We have students from over 140 countries, from big to small, industrial to developing; each country has everything you need to succeed in pastry.

Now you have exclusive access to PastryConnect, so not only can you discover even more information about equipment and machinery for this class, but you can also share your findings with other students!



**ENROLL THE CLASS TO GET FULL ACCESS.**



# INGREDIENTS

*If it's important to get a specific version of an ingredient, that specification will be outlined in the recipe, e.g., 'heavy cream, 36%' or 'butter, 82%', etc. If you can't find the exact ingredient, find the closest matching substitute. It's not necessary to get all of the ingredients for all of the recipes; step one is always to watch your class first and then decide what's actually important for you to have. Your instructor may inform you about possible alternatives during the class. We don't want you to waste your time and money searching for items from the list when you may already have a handy substitution in your very own kitchen, so make sure to watch the class before you go shopping!*

Based on our experience, we know that all of the ingredients you may need are accessible in every country from supermarkets and local or online pastry shops. Some of the ingredients needed may be new to you, which is excellent. It's a sign that this class is a step up in your pastry development journey—take advantage of it and embrace learning to work with new ingredients!

For specific professional items that aren't available locally, google the product's name, scroll through the results, and find one that suits your delivery area.

We have over five years of experience with students from over 140 countries, from big to small, industrial to developing; each country has everything you need to succeed in pastry. Look, and you will find!

Now you have exclusive access to PastryConnect, so you can not only discover even more information about ingredients for this class, but you can also share your findings with other students!





# BEGINNER LEVEL 1

## ROUND MONOCHROME CAKE

This lesson is about your cake's most critical and creative elements: decorating, icing and piping. Follow along with Roxy as she shares how to create cake edges, a smooth top and sides, and dip your toe in your first piping lesson. Don't stress if this feels difficult at first; perfection can be learned!

**ENROLL THE CLASS TO GET FULL ACCESS.**





# **BEGINNER LEVEL 2 VINTAGE HEART CAKE**

This Dusky Vintage Blue cake by Roxy screams elegance! Learn to create different shades of one color and unique vintage tones, add more piping styles to your skill set, and cut heart-shaped cakes into the grid. Ohh, Roxy is such a heartbreaker!

**ENROLL THE CLASS TO GET FULL ACCESS.**





# **ADVANCED LEVEL 1 SQUARE MARIE ANTOINETTE TWO-TIER CAKE**

Roxy demonstrates how icing square cakes is different from round cakes and teaches you a whole new set of icing skills to practice, including how to avoid creating dome shapes on the top of the cake and how to keep your icing perfectly straight and smooth.

You'll learn styles ranging from entry-level to more advanced, including frills, shells, border flourish, pearl drops, double-layer strings, swirling inverted shells, small leaves, fleur de lis, and blossoms – and that's just the beginning of class! There are so many styles we can't even be sure you'll be able to use them all in your lifetime!

**ENROLL THE CLASS TO GET FULL ACCESS.**





# **PRO LEVEL RETRO THREE-TIER CAKE**

You may think you've learned everything, but once you start this Three-Tier Cake, you'll realize you are only halfway through! Now it's time to get serious with this highly professional vintage cake: ombre shades, stacking, icing, doweling, and unique piping styles. New level, new skill, new breath, new you!

**ENROLL THE CLASS TO GET FULL ACCESS.**





## **ADVANCED LEVEL 2 ROUND VINTAGE FLORAL CAKE**

Voila! You did it! It's time to celebrate your artistry! The next time you're baking utilize all the techniques learned in this class, and make it your own. We can't wait to see you succeed with cakes that represent your style and come from your own creativity!



**ENROLL THE CLASS TO GET FULL ACCESS.**

# THEORY LESSONS

**ENROLL THE CLASS TO GET FULL ACCESS.**

# BONUS RECIPES

**ENROLL THE CLASS TO GET FULL ACCESS.**

“

**Start piping for your friends  
and family, or just for yourself,  
and see where this journey  
takes you!**

Roxy & Corinne Mankoo

**PastryClass**