



# CUPCAKE CHALLENGE

THE CUPCAKE CHALLENGE IS A HANDS-ON COOKERY EVENT THAT TEAMS OF ALL SIZES WILL LOVE!

Led by professional patisserie chefs, participants will not only learn how to make the perfect cupcake, but also how to decorate and finish them using a variety of techniques.

The first challenge that faces the teams is to mix and bake their cupcakes.

We will of course provide all the ingredients as well as a tried and tested recipe that ensure amazing cupcakes every time. Once the cupcakes are in the oven (also provided by us), teams can start mixing their buttercream and focus on the finer details and decorations for their creations.

Once the cupcakes are baked to perfection and have cooled, teams can start to embellish them and add their finishing touches before presenting them to our head judge who will decide upon a winner!

RUNNING TIME	The ideal length of time for this activity is 2 - 3 hours.
MIN/MAX GROUP SIZE	Suitable for 8 - 250 participants.
PEOPLE PER TEAM	We would recommend 8 participants per team.
ACTIVITY COST	Please contact a member of our team for a quote.
WHAT'S INCLUDED	<ul style="list-style-type: none"> <li>✓ A professional chef to oversee your activity</li> <li>✓ Experienced and friendly event crew</li> <li>✓ Quality ingredients</li> <li>✓ All specialist equipment and sundries</li> <li>✓ Pre-event planning and management</li> <li>✓ White Rhino travel and logistics costs</li> <li>✓ Public liability insurance</li> </ul>



**“We had a great team building activity organized by White Rhino, they were super flexible in adapting to our needs and last minute changes and all the team enjoyed a lot the session! Thank you.”**



**“A very fun event enjoyed by every person who took part. It was extremely well organised and the hosts were fantastic. A great corporate team event!”**