

ACTIVITY OPTION

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!

A little something extra...

As a new and exiting addition to this brilliant event, guests will now have the opportunity to add a 'molecular' twist to their cupcakes by injecting them with a variety of flavours that will give their finished cupcakes real punch!

The Cupcake Challenge is a superb event and can be run anywhere in the UK. All specialist equipment and ingredients are provided, along with experienced chefs to run your event from start to finish.

In terms of space, we would require a minimum of 3 square metres per person for this activity.



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 8-10 participants per team.
WHAT'S INCLUDED:	<ul style="list-style-type: none">✓ An event manager to oversee your activity✓ Experienced and friendly crew✓ Quality ingredients✓ All specialist equipment and sundries✓ Pre-event planning and management✓ White Rhino travel and logistics costs✓ £10m public liability insurance