

Thao Armstrong - The Versatile Baker

One Simple Base Recipe. 12+ Flavour Variations. Same Method.

A comprehensive online course that helps you streamline your baking system in order to produce consistent results, every single time.

All recipes use 6 core ingredients:

- Eggs
- Sugar
- Thickened cream
(also known as whipping or heavy cream)
- Plain (all purpose) flour + baking powder
- Salt

ONE base recipe:

- Can be turned into **fifteen or more flavours**.
- Can be made into **cakes, cupcakes, baked donuts, loaves, muffins, etc.**
- Can be converted to be **gluten free, egg free and lactose free**.

Here's what you'll learn

01 The science behind the baking process.

Baking is a science, and you cannot master it unless you possess the fundamental knowledge of how that science works.

You'll learn everything you need to know about the different styles of cakes, the role of each ingredient, the baking process, the role of heat as well as kitchen management and more.

02 The streamlined DTC baking system.

There's a reason for everything we do at DTC and the reason is always efficiency.

You'll come out of this with an in-depth understanding of our extremely efficient baking system, sizing and serving system and more. These systems will help you cut your time in the kitchen in half and double your result at every stage in the baking process.

03 The flavour development process.

You'll get access to our famous DTC Vanilla Cake recipe as well as 15+ other flavour variation recipes and flavour pairing recommendations.

You'll also equip yourself with easy to follow guidelines that will help you develop your own flavours.

Hey there,

I'm Thao, the founder of Don't Tell Charles and your course instructor. My passion is to help aspiring cake makers achieve success by working smarter, not harder.

I started my cake making journey as a home baker back in 2012. In my 10 years as a modern cake designer, I've been through it all. I've done the hard slog, wasted years making mistakes (and learnt heaps from them), so I know what you're going through and how it feels. I'm here to shorten the journey for you, to give you tried and true, expert advice you can trust.

It's the reason why I created this course, and continue to improve and update its content. The recipes and system herein have been tested for over ten years, and have been proven by hundreds of our students to dramatically cut down the time spent testing, planning and baking. This also means an increase in enjoyment before, during and after the baking process.

I know taking the first step is always the hardest, but I also know that you can do it. I'm rooting for you!

To your cake making success.

Thao x

Proof Content

