Cake Decorating Course

Materials List

Decorating Tips

Round Tips 1, 3, 12

Star Tips 16, 18, 21

Tip 59

Open Star Tip 1M

Petal Tip 104

Leaf Tip 352

Drop Flower Tip 2D

Specialty (Grass) Tip 233

Decorating Bags

12” Disposable decorating bags-*share*

16” Reusable Decorating Bag

Round Cake Boards

10” – 5

8” - 1

Standard couplers (you will need 4-6 for the duration of this 6wk course)

11” or 13” Angled Spatula

9” Spatula

Practice Board with Practice Sheets

Piping Gel

Scissors

Art brushes

Basic colors and Black

Toothpicks

Turntable

Case for supplies

Cake leveler

Pen or Pencil and Paper

Flower Nail

Wax paper

Parchment Paper

Flower nail templates

Flower forming cups- Small and medium

Ready to use fondant-White and 2 -3 different colors

Ready to use Gum paste

Large and Small Rose Cutters

Calla Lily Cutter

Calla Lily Former

Ball Tool

Round Cut-Outs Fondant Cutters

Large and small Daisy cutters

Thick Pointed Modeling Stick

Thin pointed Modeling Stick

Filled Dusting Pouch

Thick (purple) and Thin (thin) Fondant Shaping Foam

Tapered spatula

Roll-N-Cut Mat

Ribbon Cutter/Embosser Set to Cut 1 ¼ in. Strips

9in Fondant roller with guide rings

20 in Fondant roller

¼ in Dowel Rods

4in Flower forming cup

Lesson 1 Supply list

1 8 in. Unfrosted Cake (Round or Square) on a 10 in cake board-Bring a container to take your cake home in. Make sure the cake board will fit inside the container.

Double Batch of Buttercream Icing from pg. 1

Cake leveler

16in Featherweight Bag

Cake Icer Tip

Small bowl

12 in decorator bag

Standard coupler

10in cake board

Star tip 18

Round Tip 12

Lesson 1

In this lesson you will be learning how to level, torte and frost a cake. We will also discuss tips on preheating the oven, preparation of pans for baking, ways to level cakes and the proper way to ice cakes. We will also discuss recipes and icing consistency. We will be discussing the proper ways to fill the bags and hold them while decorating. You will also practice curving lines, zigzags and dots.

For all of the following classes you will need an iced cake ready for decorating.

Lesson 2 Supply List

Star tip 18, 21

Round tip 3, 12

Drop Flower Tip 2D

Leaf tip 352

Tip 1M

Tip 233

Practice Board with Practice Sheets

Small bowl of green icing-*share*

2 Small bowls of 2 different icing colors

12” Disposable decorating bags

Couplers

Parchment paper- *share*

Clear piping gel-*share*

Lesson 2

In this lesson you will learn Drop flowers, Rosettes, Shells, Leaves. You will also learn Cupcake swirls and Shaggy Mums. We will discuss filling cupcakes. We will finish with Pattern Transfers. We will also briefly discuss tips for creating royal icing.

Lesson 3 Supply List

Round tip 1, 3, 12

Petal tip 104

Tip 101

Tip 14

Flower nail

Flower nail templates-*share*

Flower forming cups- Small and medium

Royal icing in 2 colors of your choice- *share*

Wax paper squares- *share*

A container, large enough to hold your flower forming cups.

Lesson 3

In this lesson we will cover printing and writing on cakes. You will learn ribbon roses, apple blossom, Primrose and rosebud.

Lesson 4 Supply List

Round tip 3, 12

Petal tip 104

Tip 59

Royal icing-yellow and purple

Lesson 4

In this lesson you will learn roses, daffodils, violets, reverse shell and basketweave. We will be discussing flower arranging. We will also be discussing fondant and gum paste, as we will begin using them in lesson 5.

Lesson 5 Supply List

Ready to use fondant-White and 2 -3 different colors

Ready to use Gum paste *-share*

Large and Small Rose Cutters-*share*

Calla Lily Cutter*-share*

Calla Lily Former-*share*

Ball Tool-*share*

Round Cut-Outs Fondant Cutters-*share*

Large and small Daisy cutters-*share*

Thick Pointed Modeling Stick-*share*

Thin pointed Modeling Stick-*share*

Filled Dusting Pouch-*share*

Thin Fondant Shaping Foam (pink)

Purple shaping foam

Decorator brush-*share*

Tapered spatula

Scissors-*share*

Roll-N-Cut Mat

8in cake circle

Ribbon Cutter/Embosser Set to Cut 1 ¼ in. Strips-*share*

Practice Board

9in Fondant roller with guide rings-*share*

¼ in Dowel Rods-*share*

4in Flower forming cup

Lesson 5  
In this lesson we will learn how to make a fondant bow cake topper, rose bases for gum paste roses, calla lily and gerbera daisy.

Lesson 6 supply list

Ready to use fondant-*share*

Ready to use Gum paste-*share*

Large and Small Rose Cutters-*share*

Filled Dusting Pouch-*share*

Thick and Thin Fondant Shaping Foam

Decorator brush-*share*

Tapered spatula

Scissors

Roll-N-Cut Mat

Practice Board

9in Fondant roller with guide rings-*share*

20 in Fondant roller-*share*

Rose bases made in Lesson 5

Lesson 6

In this lesson you will learn how to cover a cake in fondant and how to make gum paste roses.