

Buttercream Piping Techniques

Syllabus / Supply List

1 Session Length of Class 2 hrs.

- **Bring your class registration receipt, pen or pencil, notepad, and supplies to each session.**
- If you are unable to attend a session, contact us [HERE](#). There are not any makeup classes, but the instructor will work with you to answer any questions on lessons you have missed.
- You will be contacted 2 hours prior to the start of session if bad weather or illness causes a session to be cancelled. The Class Instructor will reschedule the class.

At the end of this class, you will be able to:

- **Use buttercream piping techniques that when applied can create a beautiful variety of sweet treats**

Supply List

*You will need to bring the following items to class. **The supply list is showing suggested items, but you may substitute for a different color, etc. to further personalize your project or if an item is out of stock.***

Required (May need to purchase):

1. Icing Colors – one color recommended
2. 9 in. Angled Spatula
3. 12 in. Disposable Decorating Bags
4. Decorating Tips 5, 12, 18, 32, 104
5. Standard Couplers
6. Decorator Buttercream Icing at least 2lbs (or homemade [Class Buttercream Icing](#))
7. 1 - 8 in. cake iced or 10 in. x 14 in. Cake Boards – for practicing techniques

Additional Supplies Required from Home:

1. 2 recipes of [Class Buttercream Icing](#) (if not using Decorator Buttercream Icing) recipe located here <http://www.plumforest.com/resources>
2. Apron
3. Scissors
4. Disposable cloth or paper towels
5. Toothpicks
6. Small bottle of water (squeeze bottle recommended)
7. Confectioners' sugar
8. Disposable cups or bowls
9. Silicone spatulas
10. Damp cloth in plastic bag
11. Gallon size plastic bags for cleanup