

Custom Cake Design Class

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 have a better understanding of the following:

- How to customize your cake with a pattern or character of your choosing using the piping gel transfer!

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. 12" Disposable Decorating Bags (at least 6)
2. Star and round tips – Tip 1, 3, 12, 16, & 18
3. Couplers at least 3 up to 6
4. 9" Angled Spatula
5. 10 in. Cake Boards
6. Turntable (optional)
7. Icing Color – 2- 3 colors recommended
8. Optional – Course 1 Student Guide
9. Decorator Buttercream Icing at least 2lbs (or homemade [Class Buttercream Icing](#))
10. 1 - 8 in. cake Iced in smooth white icing, on a cake board or plate

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 for mixing icing
9. Silicone spatulas
11. Damp cloth in plastic bag
12. Gallon size plastic bags for cleanup
13. Container to transport cake
14. Ruler
15. Tape