How to Decorate a Cake

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 in the event that 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:

> • **From baking a great cake to piping techniques, this class will take you through the whole process, start to finish. Learn how to level your cake, how to change icing consistency, how to hold a decorating bag, and so much more. Best of all, you leave with a completed cake you can share with family and friends!**

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 3, 12, 18 & 1M
3. Couplers at least 1 up to 3
4. 9" Angled Spatula
5. Cake Leveler or 10 in. Cake Board
6. Turntable
7. Icing Color (optional) – one color recommended
8. Decorator Buttercream Icing at least 2lbs (or homemade Class Buttercream Icing)
9. 1 - 8 in. cake un-iced

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
10. Damp cloth in plastic bag
11. Gallon size plastic bags for cleanup
12. Container to transport cake