

Piping Royal Icing Flowers

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:

- **From daisies to lilies, icing blossoms instantly make your project bloom. In this class, you'll learn how to prepare and use royal icing to create flowers that taste as good as they look. You'll learn the basics, including pressure control and how to use a flower nail, and then you'll start piping a variety of icing flowers to take home and add to your next project.**

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. Tips – 1, 2, 14, 59s, 12, 104, 352, 366
2. Flower Nail
3. Lily Nail
4. 9" Straight Spatula
5. Non-edible stamens
6. Candy Foil
7. Paint Brush
8. Flower Formers
9. Icing Colors – Leaf Green, Violet, Lemon Yellow, Pink
10. 2 Recipes of [Royal Icing](http://www.plumforest.com/resources) recipe located at <http://www.plumforest.com/resources>

Additional Supplies Required from Home:

1. Apron
2. Scissors
3. Disposable cloth or paper towels
4. Toothpicks
5. Small bottle of water (squeeze bottle recommended)
6. Ruler
7. Waxed or parchment paper
8. Tape
9. Silicone spatulas
10. Disposable cups or bowls for mixing icing
11. Damp cloth in plastic bag (for clean-up)
12. Gallon size plastic bags (for clean-up)
13. Container to transport finished flowers