

## **Cake Decorating Beginning**

Students will need to bring wax paper, tips and prepared butter cream icing to the first class. Students may purchase their own supplies from the supply list or purchase a kit the first night of class for approximately \$58. Kits purchased from the instructor are NON REFUNDABLE.

### **TUBES AND THEIR USES**

No. 3	Writer, Makes Bows
No. 4	Writer, Booties, Rattlers, Fences
No. 5	Writer
No. 10	Border piping and writing
No. 18	Border
No. 32	Border, Pumpkin, Base on Haystack and Mum
No. 47	Basket Weave
No. 59,60 or 61	Violets, Ruffles, Drapes, Petals, Swags and Bows (can substitute with #59 or #60)
No. 78	Ruffle Border
No. 79	Mum Petals
No. 102	Roses and Rose Buds
No. 103	Roses and Rose Buds
No. 104	Roses and Rose Buds
No. 191 or 131	Drop Flowers
No. 199	Pumpkins
No. 133	Grass
No. 352	Leaves
No. 7 (Rose Nail)	To Make Roses On

Small Angled Spatula, Wax Paper, Scissors, Toothpicks, Tube Brush and Damp Cloth  
(3) 10 or 12 in. Disposable Bags  
(3) Couplers  
Gel Paste Food Coloring: Red-Red, Super Black, Lemon Yellow, Leaf Green, Royal Blue, Chocolate Brown, Orange, Ivory, Deep Pink, Regal Purple.

### **ICING RECIPE\***

1 Pound powdered sugar 4x if possible (Sifted)

½ Cup solid Crisco

1 Teaspoon Clear Vanilla

¼ Cup boiling water

Pinch of salt MIX

WELL

*\*Please bring mixed icing, and supplies to the first class.*

### **KAREN'S CAKE DECORATING, LLC**

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Mon. - Fri. 10am - 9pm  
Sat. 10am - 5pm