

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 \$53.

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. 48 Basket Weave

No. 61 Violets, Ruffles, Drapes, Petals, Swags and Bows

No. 80 Mum Petals

No. 88 Ruffle Border

No. 102 Roses and Rose Buds

No. 103 Roses and Rose Buds

No. 104 Roses and Rose Buds (Ruffles on Clowns)

No. 191 Drop Flowers

No. 199 Pumpkins

No. 233 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 in. 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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336-764-2613

Mon. - Fri. 10am - 9pm

Sat. 10am - 5pm