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

*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