

Beginning Cake Decorating

Instructor: Chef Danielle Kattan

Cake Decorating Kit –

Students have the option to purchase a Beginning Cake Decorating kit during registration. **The cost of the kit is \$52.00 and the money is due to the instructor on the first night of class.** The kits are special ordered, please let us know at registration and/or before the class starts if you would like to purchase the kit.

Cake Decorating Kit

- One of each of the following tips:
Ateco #2, 4, 10, 104, 199, 133, 352, 19
- 1 plastic flower lifter
- 3 couplers
- 1 flower nail
- 10"- 12" disposable clear piping bags
- 1 flat small palette knife
- 1 offset small palette knife
- 1 – flat medium palette knife
- 1- Plastic bench knife
- 1 set of 8 Chefmaster Ligua-gel colors-assorted colors

Students should bring from home the following for ALL CLASSES:

Cake decorating kit

Kitchen towel-small

Hand-mixer (Only needed for class 1, but bring if having trouble making icing at home)

2 medium-large bowls

3 small bowls

Scissors

1 plastic spatula

Turn table for class 3&4 (optional)

COURSE OVERVIEW

Class 1- Icing and Basic Techniques

Students will learn how to make icing and will practice the basics of loading piping bags and utilizing all the tips and the tools in the tool kit. Students will build their piping skills by reviewing several different classic piping designs and text applications.

Materials and ingredients needed:

- 2lb powdered sugar sifted
- 1lb shortening- Crisco better
- Vanilla extract- clear or regular
- Salt and water (optional)

Class 2- Icing Design and Color Work with Cupcakes

Students will learn various foundational icing piping techniques and will apply these skills to cupcakes. Tutorials on mixing and blending colors will be covered, and students will also plan their cake design for the following week.

Materials and ingredients needed:

- 12 pre-baked cupcakes*
- 1 recipe already made icing
- Cake decorating kit
- Container to take home decorated cupcakes

Class 3-Stacking and Decorating and Flower Tutorial

Students will learn the basics of how to cut and stack cake layers and apply a design of their choice. Tutorials on how to build flowers with icing will also be covered. Students will choose their final cake design either from a collection of pre-selected cake design or plan their own cake design for the following week.

Materials and ingredients needed:

- 2 layers of any flavored cake (any small size)*
- 2 recipes icing
- Cake board -2 inch bigger than layers
- Container or box for your finished product
- Cake decorating kit
- Serrated knife

Class 4- Final Cake Design and Finishing Touches

Students will complete their final cake design, troubleshoot any issues and a tutorial on finishing touches on how to make your cakes fun and personal will be covered.

Materials and Ingredients needed:

- 2 layers of any flavored cake (any small size)*
- 2 recipes icing
- Cake board -2 inch bigger than layers
- Container or box for your finished product
- Cake decorating kit
- Serrated knife

* Cake requirements

Students can bake their own cupcakes/cakes to decorate for the classes or they can purchase them un-iced from any local grocery store. Please note: ordering un-iced baked goods usually requires 24-hours advance notice.

Chef Danielle may have un-iced cupcakes and cakes available to purchase for class, please inquire.

Publix Grocery Store – 34 Miller St, Winston-Salem, NC 27104 phone: (336) 724-3707

One dozen un-iced cupcakes - \$6.00

One 8” un-iced round or square cake – \$14.00

(please note prices are subject to change)

Food Lion - 1415 S Hawthorne Rd, Winston-Salem, NC 27103 phone: (336) 723-4317

One dozen un-iced cupcakes - \$7.99

One 8” round or square cake - \$7.99 & up

(please note prices are subject to change)