

## Beginner Cake Decorating Personal Enrichment Course

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Supplies for Class (Not all needed first class, please see class specific material list.)

- Piping bags, at least 1 dozen.
  - The larger the better, I prefer 18 inch piping bags, but if you can't find those, 12 inch will be just fine
- Tips
  - 2 round tips
    - One size 4 or 5.
    - One size 6 or 8.
  - 2 star tips
    - One size 14, 16, or 17 and one size 18,19, or 20.
    - (these will be used for borders, so you want one for a large border and one for a small border)
  - 1 rose tip
    - Size 102, 103, or 104.
  - 1 leaf tip
    - Size 350 or 352
  - (recommended) 1 to 3 different tips you want to try/are unsure what they do!
- Icing scraper
  - Flat plastic or metal scraper
- Couplers (at least 2)
- Turntable
  - You will want one that is at least 8 inches in diameter, if not larger.
- Flower nail
- Pallet knife
  - 2 is preferred, one flat and one angled
- Rubber/silicone spatula
- Hand mixer
  - Beater attachment preferred
- Parchment paper
- Scissors
- Gloves (recommended, not required)
- An apron (recommended, not required)
- Mixing bowls, 4 small, 2 large bowls.
- Measuring cups
- Icing ingredients
- 1 dozen cupcakes
- 1 8 inch round cake

Students can purchase [THIS KIT](#). They would then only need the Mixing bowls, hand mixer, parchment paper, gloves/apron, measuring cups and their icing ingredients.

I will provide the icing dyes during the color mixing section of class.

## **COURSE OVERVIEW:**

### **CLASS 1: How to make icing**

Students will learn step by step how to make buttercream or cream cheese frosting from scratch, with a short conversation about flavoring and combinations.

Materials for class:

- One of two icing recipe ingredients
  - Buttercream Frosting Ingredients:
    - 1 cup of powdered sugar (sifter recommended but not required)
    - ½ cup unsalted butter (room temperature)
    - Heavy cream or whole milk, about 1/8th of a cup
    - Vanilla extract
  - Cream Cheese Frosting
    - ¼ cup butter (room temperature)
    - 4 oz cream cheese (room temperature)
    - Vanilla extract
    - 1 cups of powdered sugar (sifter recommended but not required)
- Hand Mixer
- Rubber spatula
- Mixing bowls
- Apron/Gloves (recommended but not required)

Focus: consistency of frosting, temperature, flavorings

Homework: Make fresh frosting for next class, purchase 1 dozen un-iced cupcakes, either store bought or homemade. Store them in the freezer until next class. Cupcakes can be purchased with at least 24 hour notice, un-iced from most grocery store bakeries. My go-tos are Harris Teeter, Lowes Foods, or Food Lion.

\*If you are worried about getting cupcakes/bringing them to class, let me know and I can bring them in, students will just need to bring in the money for said cupcakes.\*

## **CLASS 2: How to mix colors of icing, make borders/write on a cake**

Students will learn the basics of color theory/color mixing using gel coloring in their icing. Students will then learn proper hand placement for using piping bags and practice how to create borders. Students will then practice writing and borders using icing on parchment paper to get a feel for how to keep steady pressure and spacing.

Students will then use their icing to ice half of their cupcakes, and we will freeze the other half for next class.

Materials for class:

- Fresh icing
- 1 dozen uniced cupcakes
- 2 ½ dozen cupcake containers
- Piping bags
- Rubber spatula
- Scissors
- Mixing bowls
- Pallet knives
- Couplers
- Icing scraper
- Icing tips
- Parchment paper
- Apron/gloves (recommended not required)

Focus: hand grip, angle of icing bag, pressure, space between icing tip and writing surface, how much dye to use, color theory

Homework: Make fresh icing for next class

## **CLASS 3: How to make decorations**

Students will spend this class learning how to make different decorations out of icing, such as flowers like roses, small animals, and balloons. Students will have time and opportunity to ask questions about how to make different icing decorations and practice new techniques. We will ice the other half of our cupcakes from last week with these decorations.

Materials:

- Fresh icing

- Piping bags
- Rubber spatula
- Scissors
- Mixing bowls
- Pallet knives
- Flower nail
- Couplers
- Icing tips
- Icing scraper
- Parchment paper
- Apron/gloves (recommended not required)

Focus: same as borders/writing, icing tip shapes and their uses, color combos.

Homework: Make 2x the base recipe for your icing to bring for next week Bake or buy and 8-inch round cake and freeze it until next class. Cakes can be purchased with at least 24 hour notice, un-iced from any grocery store bakery that sells 8 in round cakes. My go-tos are Harris Teeter, Lowes Foods, or Food Lion.

\*If you are worried about getting a cakes/bringing it to class, let me know and I can bring them in, students will just need to bring in the money for the cakes\*

## **CLASS 4: how to do a crumb coat/base ice**

Students will learn the basics of how to crumb coat a cake, then chill the cakes and apply a base coat of icing, learning how to patch any holes in the icing and keep the cake from crumbling. We will then wrap and freeze the cakes for next class.

### **Materials**

- Pre-made cake
- Fresh icing
- Piping bags
- Rubber spatula
- Scissors
- Pallet knives
- Couplers
- Icing tips
- Turntable

- Icing scraper
- Apron/gloves (recommended)

Focus: thickness of coat of icing, how to angle scraper for straight cakes, how to prevent holes/crumbs in icing.

Homework: finalize design for the cake, make a small batch of fresh icing for decorations

## **CLASS 5: look over designs and decorate your cake!**

Students will spend the day finishing their cakes from last time, mixing any additional icing colors that they need and asking questions as they work.

Materials

- Fresh icing
- Piping bags
- Rubber spatula
- Scissors
- Mixing bowls
- Pallet knives
- Flower nail
- Couplers
- Icing tips
- Icing scraper
- Parchment paper
- Apron/gloves (recommended not required)

Focus: asking questions, trying new things, etc.

Homework: Enjoy your cake!