

Cake Decorating Basics

Instructor: Cheryl Catanzano

Objective: In this 4-week course, the student will gain the basic understanding of Cake Decorating using buttercream icing, decorator bags and tips. Students will learn new skills each week while attaining confidence in his/her ability to master techniques and decorate beautiful, on trend cakes. Upon completion of Cake Decorating Basics, the student will be eligible to progress on to the next course in the series: Intro to Fondant Cakes.

Please bring the following items to class each week along with the supplies listed under each lesson:

Wilton Course 1 Student Kit (it's more affordable to purchase the kit than the items individually. Michael's, AC Moore and Joanne's all sell the kit, look for coupons!)

Scissors

Gel Colors (either Wilton brand or Americolor)

Toothpicks

Small cups/containers

Zip-Lock bags

VIVA paper towel

Apron- optional

Lesson 1 Class Buttercream Icing, Tinting, Piping bags, Star tips, Shell Border, Reverse shell border

Bring: 8 -10 Cookies, Small tub Wilton Brand Icing, Container to carry Home decorated cookies

Lesson 2 Ice, Torte, Fill cake, Vines, Leaves, Drop Flower

Bring Cake, Buttercream icing, Cake level or large knife, Filling, Turntable - Optional

Lesson 3 Fill, Swirl, Large Rosettes, Hydrangea, Sunflower, Petals, Ribbon Rose, Color technique

Bring: 12 Cupcakes, Buttercream icing, Filling

Lesson 4 Final Cake, Writing, Image transfer, Utilizing learned skills

Bring: Cake, Buttercream, Cake Level or Large knife, Filling, Turntable - Optional