

Decorating with Buttercream

Class 1 – No Cake, Practice only

How to fill a bag

Star Tips – Stars, shells, rosettes, zigzag trims, scrolls

Round Tips – Dots and dot smears. Balloons with strings

Class 2 - Cupcakes

Grass Tip – Grass and fur – make puppy faces

Leaf Tip – Leaves, petals – make sunflowers

Class 3 - 8" x 3 Cake with filling

Torting, Icing, and transfers

Class 4 – No Cake, Practice only

2D & 1M Tip – Drop Flowers, 2 tones (striping)

Petal Tip – Ruffles, Roses

Printing and writing

Class 5 - 8" Cake

Piping

Basketweave

Final Course Cake

Tools Required

42 pc Deluxe Decorator Kit

4 pc Coupler Set

Icing Smoother

Icing Colors (Red, Brown, Yellow and Blue)

Piping Gel

Flower Lifter

1.5" Flower Nail

Tools Optional

Cake Leveler

Cake Turn Table

Required Items From Home

Towel or plastic table covering (to cover a 2' x 2' area)

Parchment Paper

Toothpicks

Pencil (NOT pen)

Gallon Bag (to carry used tools home to clean)

Small squirt bottle for water

Scissors

Disposable cups or bowls to mix colors with icing

Disposable wipes or paper towels for clean-up

Box or carrier for cupcakes/cakes

Small containers to carry leftover icing home (1 for each color)

Buttercream Icing (recipe will be emailed to you upon registration)