

Decorating with Fondant and Gumpaste

Class 1 -

Bows and quills
Leaves
Flower bases – Mums, rose, and carnations
Icing Colors (3 to 4)

Class 2 -

Completing the bow
Roses, mums, and carnations

Class 3 -

Daisies
Calla Lillys
Appliques and Inlays

Class 4 -

Molding characters

Class 5 - 8" Cake

Fondant borders
Covering the cake with fondant

Tools Required

White Fondant 24 oz
Fondant Trimmer Set
Fondant Smoother
Measuring Mat
Wilton Course 3 Student Kit
8" cake boards
Gum-Tex Tylose Powder or GumPaste

Tools Optional

20" fondant roller and guide rings
Cake Turn Table
Measure & Shape Tray

Required Items From Home

Towel or plastic table covering (to cover a 2' x 2' area)
Parchment Paper
Toothpicks
Gallon Bag (to carry used tools home to clean)
Small squirt bottle for water
Scissors
Disposable cups
Disposable wipes or paper towels for clean-up
Flat box or container to carry bows and flowers home
Shortening (small amount)
Small closed plastic containers to store left over fondant mixtures
Ruler
Thick spaghetti