

Building Tiered Cakes, 1-2-3

Overview: Students will learn the basics of cake construction and assemble a 3 tiered cake. They will learn about ways to display cakes and the basics of transportation, set up and serving.

Supply List

- You will need to bring 2 cakes of different sizes. The larger one will be the bottom tier and should be on a board 2" larger than the cake and thick enough to support a tiered cake.
- The smaller one will be the top tier and should be on a board the same size as the cake (standard thickness). This board should have a hole in the center of the board. If the board does not have a perforated hole then you will need to cut one before you put the cake on it. Make sure the hole is about a ½" in diameter.
- Your cake should be iced and ready to stack and trim. Bring the 2 cakes to class in separate containers along with your icing and tools to finish trimming it and decorating it. (bags, tips, spoons etc.).
- Food safe wooden cake dowels (and tool to cut them IF you have one. There will be one provided if you don't have one.)

Items from Home

- Apron
- Scissors
- Damp cloth for clean up
- Sturdy base to transport completed cake
- Tips to trim and decorate the cake
- Icing to trim and decorate the cake
- Table cover to work on
- Gallon plastic bag for cleanup
- Icing bags