

## **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 Set OR

(Tip #'s 16, 18, 2, 3, 12, 233, 352, 2D, 1M, 104, 47, 9” angled spatula, decorator bags)

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)

Small squirt bottle for water

Scissors

Cups or bowls to mix colors with icing

Disposable wipes or paper towels for clean-up

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