

Decorating with Buttercream

Session 1 – 9:00 am to 1:00 pm

Introductions
Torting and Icing
How to fill a bag
How to color icing
Star Tips – Stars, shells, rosettes, zigzag trims, scrolls
Round Tips – Dots and dot smears. Balloons with strings
Grass Tip – Grass and fur
Leaf Tip – Leaves, petals
2D & 1M Tip – Drop Flowers, 2 tones (striping)

Lunch Break – 1:00 pm to 2:00 pm

Session 2 – 2:00 pm to 6:00 pm

Petal Tip – Ruffles, Roses
Printing and writing
Piping
Transfers
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
Pudding Cup, Nutella, or thick pie filling or jam (for filling the cake between layers)
Buttercream Icing (recipe will be emailed to you upon registration)
 1 recipe thin consistency
 1 recipe medium consistency, remove 1 cup and add sugar to make the consistency stiff (1 cup stiff, the rest medium)