

**Decorating with Fondant**

**Class 1 -**

Coloring Fondant  
Leaves  
Flower bases – Mums, rose, and carnations

**Class 2 -**

Roses, mums, and carnations  
Appliques and inlays

**Class 3 -**

Daisies  
Calla Lillys  
Ruffles

**Class 4 -**

Molding characters

**Class 5 - 8" Cake**

Fondant borders  
Covering the cake with fondant

**Tools Required - Kit**

White Fondant 24 oz x 2  
Fondant Trimmer Set  
Fondant Smoother  
Decorate with Fondant Kit  
6" cake boards x 2  
Gum-Tex Tylose Powder or GumPaste  
3 pc Fondant Tool Set  
Rose Cutter Set  
Round Cutters

**Tools Optional**

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

**Required Items From Home**

Silicone Matt (preferred) Or plastic table covering  
(to cover a 2' x 2' area)  
Icing Colors  
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)  
Aluminum Foil and Small closed plastic containers  
to store left over fondant mixtures  
Ruler  
Thick spaghetti