



Cake Decorating – Flowers & Borders

Additional cake supplies can be purchased at Michael's, JoAnn Fabrics, Hobby Lobby or Wilton Direct online at wilton.com or at their store in Woodridge (75th & Lemont Rd). If you have questions you can call the instructor Cindy Allston at 630-213-1432.

In this class you will learn additional borders and flowers. One cake is needed for the last night when all the flowers you make in previous weeks come back to be used to decorate the cake.

- 1 Apron
- 2 Extra air-tight plastic containers to mix icing colors (3 minimum)
- 3 Tape
- 4 Damp Cloth or sponge
- 5 Note pad and pen/pencil
- 6 Plastic bags to take home decorating tools used in class
- 7 Pre-sifted confectioner's sugar
- 8 Scissors
- 9 One cake baked and on a board or dish (for last night only)
- 10 Optional: Trim 'n Turn Decorating Turntable
- 11 Course 2 Student Kit
 - Tips: 1,2,5,14,47, 59s/59*, 81, 97,101,103,104
 - Color Flow
 - Flower Formers
 - Oval Pans (any shape could work)
- 12 Decorating brushes
- 13 Tip 101x replaces 59s/59* for left handers
- 14 Featherweight bags (2)
- 15 3-4 bags each night (parchment is recommended but disposable or featherweight will work)
- 16 Wax paper or parchment squares (40 about 2 inches)
- 17 Icing Colors
- 18 Piping Gel
- 19 Small straight or angled spatula
- 20 Tip 352 (optional)
- 21 Course 1 Tips: 3,12,16,21,67, 104, 2D, Flower Nail and Couplers (2-3)
- 22 Tips 1 and 104 are used multiple times during class. Having 2 or 3 of each of these tips is helpful.
- 23 Wilton Royal Icing Recipe (doubled which equals 6 cups) If using a hand mixer make one recipe at a time as it may over heat. If your icing is so thick it is not moving then add small amounts (teaspoon) at a time.
 - 3 level tablespoons meringue powder
 - 1 lb. sifted confectioners' sugar
 - 5-6 tablespoons lukewarm water

Combine all ingredients. Mix 7-10 minutes at low-medium speed until icing loses its sheen. To prevent drying be sure to cover the bowl with a damp cloth while working with icing.

Store in an air-tight container for up to 2 weeks. To reuse, beat on low to restore original texture.

Any bit of shortening will break down this icing into a thin, soupy mixture, be sure utensils are completely greaseless.