

Recipe & Supply List for Cupcake Decorating

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). Any questions can be directed to Wilton Cake Decorating Instructor, Cindy Allston at 630-213-1432.

Supplies

1. Minimum 8 - 12 iced cup cakes any flavor, preferred with paper wrapper on. Recipe for Wilton Buttercream follows. One recipe will be enough to ice cupcakes and color for decorating. Thin icing to frost cupcakes.
2. Tips: 3(2),16 (2),2D, 67, 12 and 67 these are basic tips you use in Course One of a Wilton Cake Decorating class
3. 2 standard couplers
4. 6 Decorating Bags can be any type, parchment, plastic or featherweight. Instructor will help you fold parchment triangles into bags if you get to class 10 minutes early
5. Tools from your kitchen:
 - a. apron
 - b. extra powder sugar
 - c. small spatulas for stirring icing and filling bags
 - d. small bag to take dirty supplies home in
 - e. scissors
 - f. container to bring home completed iced cupcakes
6. Tint Wilton Buttercream icing to the following colors, **do not fill bags** until you get to class. Buttercream recipe follows:
 - a. 1/3 cup Red
 - b. 1/3 cup Blue
 - c. 1/3 cup Pink
 - d. 1/4 cup Light Brown (may use coco to make chocolate brown icing)
 - e. 1/2 cup Dark Brown (may use coco to make chocolate brown icing)

Recipe for Buttercream Icing

Wilton Buttercream Icing Recipe follows but you can also use Wilton's Ready Made icing, other brands will not work as they are too soft for decorating. Recipe makes a stiff icing. Thin icing for frosting cupcakes (any color), and keep it a medium consistency for decorating.

- 1 teaspoon Wilton Clear Vanilla Extract (pure vanilla will tint the icing yellow)
- 2 Tablespoons milk or water
- 1 cup solid Vegetable Shortening (do not use Lard, Crisco works best) – optional- you may use 1/2 cup butter (not margarine) and 1/2 cup shortening
- 1 Tablespoon of Wilton Meringue Powder
- 1 lb sifted confectioners sugar (approx 4 cups)