

Cake Decorating Basics Supply List

Cake supplies can be purchased at Michael's, JoAnns, Hobby Lobby, Wilton direct online at wilton.com or at the Wilton store in Woodridge (75th & Lemont Rd). You can usually find a craft store 40% off coupon in the Sunday paper or on their websites.

1. Decorating Basics student kit (approx. 25% savings over purchasing the items independently)
 - 12 decorating tips: 1, 2, 12, 16, 18, 21, 1M, 104, 352, 230, 2D and 233
 - Four standard couplers
 - Two 10" reusable featherweight bags
 - Six disposable bags
 - Six parchment triangles
 - 1.5 flower nail
 - Cupcake nail
 - Decorating brush
 - 12 flower template stickers
 - 9" spatula
 - Practice Board and patterns
2. Wilton icing colors of your choice
3. Apron
4. Extra air-tight plastic containers to mix icing colors (3 minimum)
5. Tape
6. Damp cloth or sponge
7. Note pad and pen or pencil
8. Plastic bags to take home decorating tools used in class
9. Pre-sifted confectioner's sugar
10. Scissors
11. Toothpicks
12. Waxed paper
13. Each lesson you'll need to bring an item to decorate
 - Lesson 1 - 6-10 cookies
 - May be store bought or homemade. Plain 4" round sugar cookies work best.
 - Lesson 2 – One 8" layer cake on cake board
 - Lesson 3 – 6-10 cupcakes
 - Lesson 4 – Cake iced and ready to decorate
14. Optional:
 - Trim 'n Turn Decorating Turntable
 - Cake leveler
 - Cake lifter
 - Icing bag holder
 - Bag ties
 - Silicone tip covers

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. Each week you'll be bringing another recipe of icing, sometimes a double recipe.

- 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 ½ cup butter (not margarine) and ½ cup shortening
- 1 Tablespoon of Wilton Meringue Powder
- 1 lb. sifted confectioners' sugar (approx 4 cups)

Sift confectioners' sugar and meringue powder into a large mixing bowl & set aside. Cream shortening, flavorings, and milk/water. Gradually add sifted dry ingredients and mix on medium speed until all ingredients have been thoroughly mixed together. Blend an additional minute or so, until creamy.

For questions about the class or supplies, please contact Instructor Cindy Allston at 630-213-1432. She works during the day, so she will not be able to return messages until after 4:00.