Cake Decorating
By Teresa Caldwell

Internet Student Supply List

The Wilton Method of Cake Decorating Course 1 Student Guide
The Wilton Method of Cake Decorating Course 1 Kit (both are found at Hobby Lobby or Michaels)
1 Batch of Buttercream icing (recipe below)
Icing Colors: Wilton or Americolor (Americolor is best)
1 dozen sugar cookies (nice and flat work best, you can bring extra)
1 table knife for mixing
2 plastic bowls for mixing color into icing
Scissors
Damp cloth or wet wipes for clean up
Plastic bag for soiled decorating tools
Bottle of water
Rubber bands
Box/Cake Carrier to transport decorated cookies home

Pen and paper to take notes.

Class Buttercream Icing
(Stiff Consistency)
1 cup vegetable shortening
1 tsp. clear butter flavoring (found at Wal-Mart, Michaels or Hobby Lobby)
8 tsp. Water
1 lb. powdered sugar
Cream shortening, flavoring and water. Add powdered sugar and mix on medium speed until all ingredients have been thoroughly mixed together. Blend an additional 5 minutes or so, until creamy. Makes 2 ½ cups. Store in an air tight container.

Everything above is needed for Class 1. I will go over the additional supplies needed for weeks 2-8 in class. You may purchase larger kits, just please make sure that it has the Course 1 Kit contents. Larger kits are nice, especially if you plan on taking the advanced Cake Decorating Class.