Cake Decorating
By Teresa Caldwell

Student Supply List

Wilton Lesson Plan Decorating Basic Book (found at Hobby Lobby)
*Wilton Decorating Basic Student Kit* (found at Hobby Lobby or Michaels)
1 Batch of Buttercream Icing (recipe below)
Icing Colors: Wilton or Americolor
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
Pen an paper to take notes.
Rubber bands
Box/Cake Carrier to transport decorated cookies home

Class Buttercream Icing

(Stiff Consistency)

1 cup vegetable shortening
1 tsp. clear butter flavoring (found at Wal-Mart, Michaels or Hobby Lobby)
8 tsps. 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 air tight container.

*You may purchase the Wilton Decorating Basic Student Kit as listed above, or they have larger kits available. There will be a few extra items that you will have to purchase that do not come in the Basic Kit (about $25.00) The larger kits are really nice to have as they will have everything you need as well as, if you plan on taking the Advanced Cake Decorating Class.