



The Wilton Method of Cake Decorating®

Course 1

Building Buttercream Skills Reminder

Items to bring to your first class:

WILTON PRODUCTS

- Contents of Course 1 Kit:
 - 9 in. (22.8 cm) Angled Spatula
 - 12 – 12 in. (30.4 cm) Disposable Decorating Bags (uncut)
 - 4 – Standard Couplers
 - Decorating Tips: 1, 3, 12, 16, 18, 21, 1M, 104, 352, 2D, 233 and 230
 - Practice Board with Practice Sheets
 - 12 Rose Template Stickers
 - 6 – 15 in. (38.1 cm) Parchment Triangles
 - Decorator Brush
 - 1.5 in. (3.8 cm) Flower Nail
- Course 1 Student Guide
- White Ready-to-Use Decorator Icing (16 oz. [450 g])
- Icing Colors (at least two colors)

FROM HOME

- 24 in. x 24 in. (60 cm x 60 cm) table cover (such as a folded bath towel or plastic tablecloth)
- Scissors
- Pen or Pencil and Paper
- Toothpicks
- 6 – Un-iced cupcakes
- Box or cupcake carrier for transportation
- Small bottle of water (squeeze bottle recommended)
- 3 – Disposable cups or bowls (to mix and tint icing)
- Disposable cloth or paper towels
- Gallon size (10.56 in. x 10.56 in. [26.8 cm x 26.8 cm]) plastic bag for cleanup

Additional products will be needed for subsequent sessions.

Class start date: _____

Day: _____

Time: _____

Location: _____

Certified Wilton Method Instructor Name: _____

STORE PERSONNEL:
PLEASE STAPLE CLASS FEE
RECEIPT TO THIS FORM

For more information and resources, go to wilton.com/classes