



The Wilton Method of Cake Decorating®

Course 2

Flowers and Cake Design Reminder

Items to bring to your first class:

WILTON PRODUCTS

- Contents of Course 2 Kit:
 - 9 in. (22.8 cm) Tapered Spatula
 - 12 – 12 in. (30.4 cm) Disposable Decorating Bags
 - 6 – 15 in. (38.1 cm) Parchment Triangles
 - Decorating Tips: 1, 2, 3, 12, 14, 21, 352, 366, 104 (2 included), 59s and 47
 - Flower Template Stickers
 - 3 Twist Quick™ Decorating Couplers
 - 2 Lily Nail Sets
 - 6 Foil Squares
 - 6 Lily Stamen Sets
 - Pansy Cutter
 - Decorator Brush
 - Wave Flower Former Set
 - Practice Board and Practice Sheets
 - Practice Board Stand
- Course 2 Student Guide
- White Ready-to-Use Decorator Icing (16 oz. [450 g])
- Icing Colors (at least three colors)

FROM HOME

- 24 in. x 24 in. (60 cm x 60 cm) table cover (such as a folded bath towel or plastic tablecloth)
- Disposable cloth or paper towels
- Pencil or pen and paper
- Scissors
- Tape
- Toothpicks
- Several plastic cups or bowls (to mix icing)
- Small bottle of water (squeeze bottle recommended)
- Box for flower transportation

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