

Wilton Tall Cakes Project Class

Class Description:

Take your cake decorating to a whole new level! Find out how to build a perfectly constructed stacked cake. You'll also learn about other methods for creating tiered cakes using a wide variety of products and ideas. Don't miss out on this opportunity to learn how to correctly use dowel rods, separator plates, and pillars to build a stable cake. Prior decorating experience recommended.



Students will construct a stacked cake to decorate in class. The supplies listed are needed to complete the cake construction. In addition, students should bring the icing, tools and decorations they wish to use to decorate their stacked cake.

Student Supply List

Wilton Products:

- Wilton Tiered Cakes Book (optional) 902-1108
- Wilton 9" Angled Spatula
- Wilton Large Angled Spatula
- Wilton Trim 'N Turn PLUS Cake Turntable
- Wilton Bamboo Dowels - 1 pkg

Additional Items from Home:

- 10" two-layer cake, iced smooth on a 12" cake base or foil covered cake
- 6" two-layer cake, iced smooth on a 6" cake board
- Small level (optional)
- Small tack hammer (optional)
- Bath towel
- Damp cloth
- Pencil or pen and paper
- Toothpicks (if coloring icing in class)
- Scissors
- Plastic bags (for clean-up)
- Small pruning shears (optional)
- Small pencil sharpener (optional)
- Decorating tools needed to complete your planned cake design – couplers, decorating bags, decorating tips, etc.