

Decorating with Buttercream

Class 1

How to fill a bag

Star Tips – Stars, shells, rosettes, zigzag trims, scrolls

Round Tips – Dots and dot smears. Balloons with strings

Grass Tip – Grass and fur – make puppy faces

Class 2

Leaf Tip – Leaves, petals – make sunflowers

2D & 1M Tip – Drop Flowers, 2 tones (striping)

Printing and writing

Petal Tip – Ruffles, Roses

Class 3 - 8" x 3 Cake with filling

Torting, Icing, and transfers

Class 4 - 8" Cake

String Piping

Basketweave

Final Course Cake

Tools Required

42 pc Deluxe Decorator Kit

4 pc Coupler Set

Icing Smoother

Icing Colors (Red, Brown, Yellow and Blue)

Piping Gel

1.5" Flower Nail

Tools Optional

Cake Leveler

Cake Turn Table

Required Items From Home

Towel or plastic table covering (to cover a 2' x 2' area)

Parchment Paper

Toothpicks

Pencil (NOT pen)

Gallon Bag (to carry used tools home to clean)

Small squirt bottle for water

Scissors

Disposable cups or bowls to mix colors with icing

Spoons to mix icing colors with (plastic spoons break easily)

Disposable wipes or paper towels for clean-up

Box or carrier for cakes

Small containers to carry leftover icing home (1 for each color)

Buttercream Icing (recipe will be emailed to you upon registration)