

Decorating with Fondant

Class 1 -

Coloring Fondant
Leaves
Flower bases – Mums, rose, and carnations
Appliques and inlays
Ruffles

Class 2 -

Roses, mums, and carnations
Daisies
Calla Lillys

Class 3 -

Molding characters

Class 4 - 8" Cake

Fondant borders
Covering the cake with fondant

Tools Required - Kit

White Fondant 24 oz x 2
Fondant Trimmer Set
Fondant Smoother
10 pc Fondant Tool Set
6" cake boards x 2
GumPaste
Flower Cutter Set

Tools Optional

20" fondant roller and guide rings
Cake Turn Table
Measure & Shape Tray

Required Items From Home

Silicone Matt (preferred) Or plastic table covering
(to cover a 2' x 2' area)
Icing Colors
Parchment Paper
Toothpicks
Gallon Bag (to carry used tools home to clean)
Small squirt bottle for water
Scissors
Disposable cups
Disposable wipes or paper towels for clean-up
Flat box or container to carry bows and flowers
home
Shortening (small amount)
Aluminum Foil and Small closed plastic containers
to store left over fondant mixtures
Ruler
Thick spaghetti