**Cake Decorating for Beginners**

**Two Sessions**

This course is an introduction to cake decorating. During these two, 3-hour sessions, you will learn basic cake decorating techniques such as preparing a cake for decorating (leveling, torting, filling, icing, smoothing), preparing and filling decorating bags, tinting icing. You will also learn the following decorating techniques: pattern transfers, pulled dots, star fill-in, shells, printing, writing, borders (zigzag, star, bead and shell), leaves, and buttercream flowers (Ribbon Rose and the American Rose). You’ll take home your amazing creations following each session to share with family and friends.

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**Student Supply List**

Wilton Products (can be purchased at Michaels, Jo-Ann Fabrics, Walmart, Amazon, Party World in West Springfield)

* Wilton Beginning Buttercream Decorating Set (20-Piece) includes decorating bags
* 13-inch angled spatula
* Standard Coupler Set (4 count pkg)
* 1.5 in. Flower Nail
* **4 lb. Tub Wilton Creamy Decorator Icing** (or) 2 recipes of the following homemade class buttercream icing. Follow this site for recipe and directions: https://www.youtube.com/watch?v=EWEhHhcnwYQ
* 1 box (4-pack) Primary Icing Gel Colors
* Piping Gel (clear)
* 10” Cake Circles (1 pkg)

Items from Home

* Two 8”x2” baked round cakes (or) one 8”x3” baked cake
* Pudding or jam (filling for cake-optional)
* Box (to transport cake home)
* 3 - medium sized bowls (to mix and tint icing)
* Gallon size plastic bag for cleanup
* 2 cups Sifted Powdered Sugar

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Objective: Teach basic cake decorating skills

Recommended Ages: 14 - adult

Time Required: Two, 3 -hour sessions

Overview: Students will learn how to prepare their cakes for decorating and a variety of basic cake decorating techniques including borders, pattern transfers, Ribbon roses and the American roses.

**Class Outline:**

**Session 1:**

* Preparing decorating bags with and without couplers
* Buttercream Icing
* Icing consistencies
* Bag positions
* Pressure control
* Tinting icing
* Filling decorating bags
* Preparing the cake (leveling, torting, filling, icing, and smoothing)
* Star Fill-In
* Basic border techniques (stars, wavy line, and zigzag)
* Dot and Pulled Dot
* Pattern Transfer
* Students decorate their cake

**Session 2:**

* Prepare the cake for decorating (level, tort, fill, ice, and smooth)
* Shell and Shell Border
* Bead and bead border
* Printing and Writing
* Leaves
* Ribbon Rose
* American Rose
* Students decorate their cakes