First class:

Prep and frost baked cake layers.

How to fill a cake with frosting or other filling

How to fill a pastry bag

Introduction to pastry tips

Try each pastry tip and experiment with them.

Second class:

How to pipe a shell

How to pipe a buttercream rope

How to pipe stars

How to write messages

How to pipe dots

Practice making borders and writing on top of our cakes.

Third class:

How to make a basket weave & pipe the rope around the border

Add flowers to basket weave

Make rosebud with side petals

How to pipe leaves

How to pipe reverse shells

Practice these skills and decorate our cakes

Fourth class:

Student’s choice:

We will practice whichever techniques you wish, and I will answer all questions.

SUPPLY LIST

(Supplies can be found on Amazon, Wilton.com or at Michael's Craft stores.)

# 12-Inch Disposable Cake Decorating Bags

# 16-inch Disposable Cake Decorating Bags

# Deluxe Decorating Tip Set, 46-Piece

# Standard couplers (you will need a minimum of 4 of these, preferably 8)

# Angled icing spatulas (8-9”, 10” at least; it would be best if you had at least 3 of the 8-9” and at least 1 if not 2 of the 10”)

# Gel colors for icing; Americolor or Wilton are my favorite choices. You should buy a set with whatever colors you may want. You can also buy them separately at Michael’s Craft Store.

# Icing smoother comb set (optional)

# Tip cleaning brush (optional)