

Cake Decorating—Course 1

Cost: \$50 per person

Dates: Monday evenings, starting _____

Time: 6:30 – 8:30 p.m.

Place: Compton Residence

Instructor: Laura Compton 290-7035 laura@idaho4.com

Here are some basic things from your kitchen you might want to have with you at each class:

- air-tight plastic containers for icing
- apron
- scotch tape
- container for supplies
- damp cloth or sponge
- note pad and pencil or pen
- ziplock bags to take home used decorating tools
- pre-sifted confectioners' sugar
- scissors
- toothpicks
- waxed paper
- bath towel or freezer paper

In addition, you'll need basic decorating supplies. These may include:

- student cake decorating kit or equivalent: [decorator brush, disposable decorating bag (1), featherweight decorating bags (2), flower nail no.7, practice board set, small straight spatula, standard couplers (2), tip brush, tips 2D, 3, 12, 16, 21, 67 and 104]
- cake circles & boards
- clear vanilla extract
- butter flavor
- almond extract (optional)
- small derby clown heads
- meringue powder
- icing colors
- piping gel
- spatulas, large and small, straight or angled
- tips 2010 (triple-star), 1, 2, 4, 352
- cake icer tip and 16-inch featherweight bag
- tool caddy
- decorating turntable
- small paint palette
- small paintbrush (never used with paint)

For a practice board, you can get a large 3-ring binder for your notes, one with a plastic insert covering, and the cover can double as your practice board. I get a lot of my stuff at Michael's, but you can always look on amazon.com or find a small amount of supplies at stores like Wal-Mart. OR, you can order from Wilton, straight out of the catalog or online (www.wilton.com).

For your cake baking I think a 6" to 8" round is a good size. Also, you will want to get some Wilton Cake Release or comparable product--a spray with flour in it. You will also need a brush to spread it with. I will go into more detail on day one.

Here is what you will be learning in this course:

Lesson 1—Fundamentals

- Hand outs
- Handy Tools
- Icings and Ingredients
- Preparing the Cake Board
- Preparing the Cake
- Character Cakes
- Preparing the Bag
- Icing your Cake
- Essentials of Decorating
- Tips
- Color

Lesson 2—Let's Start Decorating!

- Hand outs
- The Star Tip
- The Round Tip
- Piping Gel
- Using the Flower Nail
- The Wilton Rose: base
- Decorate Your Cake

Lesson 3—Just The Right Touch

- Drop flowers
- Shell Border
- The Wilton Rose: Center
- Figure Piping

Lesson 4—Lots About Flowers

- The Wilton Rose: completion
- Stems
- Bows
- Sweet Peas
- Roses and Drop Flowers
- Leaves
- Framing
- Information about Courses 2 and 3

INSTRUCTIONS FOR LESSON 1—

Here is what each person should bring to the first night of class:

- Binder* with notebook paper, and pen
- Cardboard (at least 10 x 10 inches)
- foil
- tape
- scissors
- empty round cake pan (6–8")
- parchment triangle
- disposable icing bag
- featherweight icing bag
- class payment (will be taken care of before class begins)

**You might want to get a nice, big binder, which will give you a good angle for a practice board. Make sure the binder has the clear insert pocket on the front. You will be inserting practice guides, which I will be handing out the second week of class. This binder will be used for courses 2 and 3 as well. We won't need the binders until the second week, so if you just have paper and pen, that will suffice for the first night of class.*

For registration, please come a few minutes early so we can get going on our lesson.

CAKE DECORATING COURSE 1

Mail Registration form and payment to: Laura Compton, 348 Blue Sky Rd., Bonners Ferry, ID 83805
OR, e-mail the information to: laura@idaho4.com and pay online
at <http://laura.idaho4.com> on the Make A Payment page.

Name: _____

Mailing Address: _____

Phone: _____

E-mail: _____

(Below for instructor)

Tuition:

Amount: \$50.00

Paid: _____ via: online check (#_____) cash

Attendance:

Lesson 1 _____

Lesson 2 _____

Lesson 3 _____

Lesson 4 _____

Completion Date: _____

Instructor signature: _____