

Course 1: Wilton Decorating Basics

Student Supplies

What to bring to Lesson 1

- Decorating Basics Student Kit
- 1 can Wilton Ready-To-Use Decorating Icing
- 6 plain flat cookies with a box to transport them home (optional)
- Apron
- Pen or Pencil and Paper
- Scissors
- Sticky notes
- Damp cloth
- 1 gallon-size plastic food storage bag (to carry home soiled decorating tools)

What to bring to Lesson 2

- Reusable, cloth wipes
- Pencil or pen and paper
- Scissors
- Toothpicks
- Cellophane tape
- Waxed paper
- Bath-sized towel to spread over work area
- Plastic bags for cleanup
- Several small plastic bowls or disposable cups about 8 oz. size
- 25 paper napkins or a roll of paper towels
- 1 cup confectioners' sugar
- Squeeze bottle with water
- Lunch-size paper bag (optional)
- Contents of The Decorating Basics Student Kit and Lesson Plan
- Angled Spatula to ice your cake
- Tip 789 Cake Icer Tip (optional)
- 16 inch Featherweight Bag (optional)
- Piping Gel
- Cake leveler
- Turntable
- Icing colors of your choice
- 10 inch cake board for torting
- 10 inch foil covered cake board or Show 'N Serve board
- Cake filling (optional)
- Cake lifter (optional)
- One 8 inch layer of cake on a cake board
- Class Decorating Buttercream– recipe on page 7 of the lesson plan
 - 1 recipe thin consistency to ice cake in class
 - 1 recipe medium consistency



What to bring to Lesson 3

- Reusable, cloth wipes
- Pencil or pen
- Scissors
- Toothpicks
- Cellophane tape
- Glue stick – repositionable type preferred
- Waxed paper or parchment paper
- Bath-sized towel to spread over work area
- Plastic bags for cleanup
- Several small plastic bowls or disposable plastic cups about 8 oz size
- 25 paper napkins or a roll of paper towels
- 1 cup confectioners' sugar
- Squeeze bottle with water
- Lunch-size paper bag (optional)
- Contents of The Decorating Basics Student Kit and Lesson Plan
- 25 Icing flower squares
- Disposable decorating bags (pk./12)
- Rose Flower Nail Templates, also used for the Pompom flower
- Angled Spatula to ice your cake
- Cake filling (optional)
- 6 uniced cupcakes
- Class Decorating Buttercream– recipe on page 7 of the lesson plan
- 2 recipes prepared as follows:
 - 1/4 cup thin consistency green for leaves
 - 1/2 cup medium consistency light blue for Pompom flower base and petals
 - 1/2 cup medium consistency dark blue for Pompom flower center
 - 1 1/4 medium consistency –color of your choice for Drop Flower, Shaggy Mum
 - Bring remainder of icing white

What to bring to Lesson 4

- Reusable, cloth wipes
- Pencil or pen
- Scissors
- Toothpicks
- Cellophane tape
- Glue stick – repositionable type preferred
- Waxed paper or parchment paper
- Bath-sized towel to spread over work area
- Plastic bags for cleanup
- Several small plastic bowls or disposable plastic cups about 8 oz size
- 25 paper napkins or a roll of paper towels
- 1 cup confectioners' sugar
- Squeeze bottle with water

- Contents of The Decorating Basics Student Kit and Lesson Plan
- Turntable
- Class Decorating Buttercream– recipe on page 7 of the lesson plan
 - 1/2 cup thin consistency with 1/4 teaspoon piping gel added for writing and printing – in color of your choice
 - 1 1/2 cups stiff consistency icing – for roses- in color of your choice
 - 1/4 cup thin consistency green icing for leaves on final cake
 - 1 cup medium consistency icing for borders on final cake
 - Remainder of white icing in colors to complete your cake design (make additional recipes as needed)
- Cake iced and ready to decorate
- Cake design template with sketch of your final design
- Flowers, etc. to complete your final project