

Lesson 2

Getting Started

Please set up the following items for class.

FROM HOME

- 24 in. x 24 in. (60 cm x 60 cm) table cover
(such as a folded bath towel)
- Scissors
- Pencil
- Toothpicks
- 1 - 8 in. (20.3 cm) 1 layer cake (transported on 10 in. [25.4 cm] cake circle)
- Box or cake caddy (for transportation of finished cake)
- Small bottle of water (squeeze bottle recommended)
- 4 - Disposable cups or bowls (to mix and tint icing)
- Gallon size (10.56 in. x 11 in. [26.8 cm x 27.9 cm]) plastic bag for cleanup
- Disposable cloth or paper towels
- Serrated knife (or cake leveler)
- Cake filling (icing, pudding or preserves)
- 2 recipes (5 cups [1.2 kg]) of class buttercream icing in the following consistencies:
 - 3 cups (720 g) of thin consistency icing
 - 2 cups (480 g) of medium consistency icing

WILTON PRODUCTS

- Contents of Course 1 Kit (see p. 2-3)
- Course 1 Student Guide
- 2 - 10 in. (25.4 cm) Cake Circles
- Icing Colors (at least two colors)
- Piping Gel
- Decorating Turntable (optional)
- Cake Lifter (optional)