

# 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 or plastic tablecloth)
- Disposable cloth or paper towels
- Pencil or pen and paper
- Scissors
- Toothpicks
- Tape
- Several plastic cups or bowls for mixing icing
- Small bottle of water (squeeze bottle preferred)
- Gallon size (10.56 in. x 11 in. [26.8 cm x 27.9 cm]) plastic bag for cleanup
- Parchment paper
- Large container or box for storing flowers and appliqués
- 1 recipe (2½ cups [600 g]) of royal icing in the following consistencies:
  - 1 cup (240 g) stiff consistency icing tinted color of choice for rosebud, half rose and Wilton Rose
  - 1 cup (240 g) thin consistency icing tinted color of choice for appliqués and flower centers
  - ½ cup (120 g) medium consistency icing tinted green for leaves, icing thinned for sepals and calyxes
- Prepare 3 unfilled Disposable Decorating Bags with couplers

### WILTON PRODUCTS

- Contents of Course 2 Kit (see p. 2-3)
- Additional Disposable Decorating Bags or parchment bags
- Tip Covers (optional)