

## Lesson 4

### Getting Started

*Please set up 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) cake, torted, filled, placed on cake circle and covered for transportation
- Box or cake caddy for transportation
- Small bottle of water (squeeze bottle recommended)
- Disposable cloth or paper towels
- 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
- 3 recipes (7½ cups [1.8 kg]) of class buttercream icing prepared the following way:
  - 3½ cups (840 g) thin consistency icing, tinted color of choice for printing, writing and icing final cake.
  - 2 cups (480 g) of medium consistency icing, tinted with color of choice for texture and borders on final cake.
  - Tint remaining 2 cups (480 g) of stiff icing any color of your choice for final cake flowers.

#### WILTON PRODUCTS

- Contents of Course 1 Kit (see pages 2-3)
- Course 1 Student Guide
- Additional Disposable Decorating Bags (if needed)
- Icing Bag Ties (optional)
- Decorating Turntable (optional)