

Lesson 4

Getting Started

Please set up following items for class.

FROM HOME

- Cake design sketch
- 1- or 2-layer cake, leveled, torted and filled (optional), iced smooth and ready to decorate (on cake board or cake plate)
- 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
- Royal icing decorations (needed for final cake design)
- Box or cake caddy for transportation
- 1 recipe (2½ cups [600 g]) of MEDIUM CONSISTENCY BUTTER-CREAM icing, UNTINTED (for borders, basketweave and final cake)
- 1 additional recipe (2½ cups [600 g]) of royal icing prepared in needed consistencies for final cake.

WILTON PRODUCTS

- Contents of Course 2 Kit (see p. 2-3)
- Additional Disposable Decorating Bags or previously prepared parchment bags (if needed)
- Tip Covers (optional)
- Cake Dividing Chart (optional)
- Decorating Turntable (optional)