

Lesson 4

Getting Started

Please bring the following items to the next class.

FROM HOME

- Cake design sketch (template on page 36)
- 1- or 2-layer 8 in. (20.3 cm) cake, leveled, torted and filled (optional), lightly iced smooth and ready to decorate (on cake circle)
- Cake base (your choice)
- Cake carrier or box for transportation
- 6 in. (15.2 cm) cake pan (to elevate cake when covering with fondant—could use any 6 in. [15.2 cm] surface with at least a 3 in. [7.6 cm] height)
- Disposable cloth or paper towels
- Pencil or pen and paper
- Toothpicks
- Plastic wrap
- Paper or foam plate (for mixing paint colors)
- Parchment paper
- Small bottle of water (squeeze bottle recommended)
- Solid vegetable shortening (2 tablespoons [11.7 g]) in a small bowl
- 1 tablespoon (7.5 g) EACH of cornstarch and confectioners' sugar in a small bowl
- Small plastic cup or bowl for gum glue adhesive
- 2 - small foam cups
- 2 to 3 quart size (7 in. x 7 $\frac{1}{4}$ in. [17.8 cm x 19.6 cm]) food storage bags
- 1 gallon size (10.56 in. x 11 in. [26.8 cm x 27.9 cm]) plastic bag for cleanup
- Repositionable glue stick
- Large rolling pin (or 20 in. [50.8 cm] fondant roller)

WILTON PRODUCTS

- Contents of Course 3 Student Kit (refer to p. 2-3)
- Roll-N-Cut Mat
- Fondant Smoother
- Piping Gel
- Flowers from previous class (if being used on final cake)
- Gum Paste to complete your design and additional flowers
- 1 package Decorator Preferred White Fondant (24 oz [680 g]) to cover final cake
- Fondant tinted as follows:
 - Size A Ball
 - One ball in color of choice for cut-outs
 - One ball in color of choice for for inlays
 - Size B Ball
 - One ball in color of choice for ball and rope border
- 9 in. (22.8 cm) Tapered Spatula
- Icing Colors (Pink, Violet, Teal, Moss Green and Black or similar colors)
- Candy Melting Plate (optional for mixing painting colors)

Examples of What You'll Be



Size A Ball
1 1/2 in. (3.8 cm)

1 1/2