

# Cake Decorating: Frosting Flowers

February 5, 2024

## Objectives for this Class:

- ❖ Practice making Different types of Flowers.

## Supplies:

- ❖ Cookies or Cupcakes or a Small Frosted Cake (Sometimes this is easier to decorate a flower on or we can practice moving flowers from a flower nail to the Cookie, Cupcake or Cake)
- ❖ Flower Nail
- ❖ Flower Scissors
- ❖ Decorating Bags with Couplers already on them
- ❖ Parchment Paper
- ❖ White Frosting
- ❖ Coloring for the Frosting (Gel Works Best)
- ❖ Bowls
- ❖ Spoons
- ❖ Drop Cloth for Table and Floor
- ❖ Apron
- ❖ Writing Tips #1-12
- ❖ Leaf Tips #352 #68 #67 #68
- ❖ Petal Tips #101 #102 #103 #104
- ❖ Petal Tips #124-127
- ❖ Star Tips #18 #22 #32
- ❖ Tips #59 #97 #116
- ❖ Any other Decorating tips you would like to use
- ❖ Plastic Wrap
- ❖ Paper Towels
- ❖ Pictures of Flowers you would like to learn

**Helpful Hints: Please make your own Frosting and you will need it to be stiff to hold the form of the flowers. Store bought frosting will not work it can not hold a shape. Please use a frosting recipe that has Crisco and Meringue Powder both of these help frosting hold form.**

**If you have any questions, please feel free to text Christie at 970-218-1194.**