

### Objectives for this Class:

- Creating a Two Layer cake that is level.
- Smoothing Frosting for a Multiple Layer Cake
- Practicing using Tips already used in a Different way.

### Supplies Needed:

- ✓ 2 Layer Cake 8- or 9-Inch Round on a Sturdy Covered Cake Board
- ✓ Frosting Colored and put into Bags ready to decorate (Make sure your couplers are your bags to make changing tips easier)
- ✓ Extra Decorating Bags with Couplers
- ✓ Wax Paper
- ✓ Spoons
- ✓ Knife
- ✓ Spatula For Frosting
- ✓ Paint Brush if you want to Stripe your Bag (If you want to Stripe your Bag, please bring Plastic Wrap)
- ✓ Small mixing Bowels if you need to mix colors.
- ✓ Food Coloring (Gel works best)
- ✓ Toothpicks
- ✓ Zip Lock bag to put dirty tips in
- ✓ Paper Towels
- ✓ Apron
- ✓ Drop Cloth for Table and Floor
- ✓ Tips
  - Writing Tip #3 #4 #5 #10 #12
  - Star Tip #16 #18 #22 #32
  - Leaf Tip #352 or #68
  - 2 other decorating tips you would like to use

**Helpful Hints: Please make your own Frosting. Homemade decorator Frosting is more durable and will hold up better for decorating. If you are using a box cake mix, please consider adding**

an extra Egg yolk and Milk instead of water and this will make a denser cake that is easier for frosting. Is you don't have a favorite recipe here is a simple recipe you can try:

**4 Cups Powdered Sugar**

**1 Cup Crisco**

**1 Tablespoon Meringue Powder**

**1 Teaspoon Clear Vanilla**

**Start with 3 Tablespoon's Water you may need more depending on the consistency you would like. I would recommend a thin batch for frosting the cake and a little thicker Frosting for Decorating. Beat Ingredients all together until fluffy. There is no need to refrigerate this frosting, just place it in an airtight container.**

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