

Unit 4

February 19, 2024

Objectives for this Class:

- Decorating a Character Caker
- Different Techniques For Decorating the Character Cake

Supplies

- ❖ Character Cake Unfrosted on a Cake board that is in the shape of the cake with a 1 ½ to 2 inch border
- ❖ Paper Towels
- ❖ Ziploc Bag to Put Dirty Tips in
- ❖ Apron
- ❖ Drop Cloth for the Table and Floor
- ❖ White Frosting
- ❖ Colored gel for Frosting
- ❖ Filled pipping bags with Couplers
- ❖ Extra Pipping bags
- ❖ Extra Couplers
- ❖ Bowels for Mixing Frosting in
- ❖ Spoons
- ❖ Spatula
- ❖ Toothpicks
- ❖ Decorating Tips (Any of your Choice)
 - Recommended Tips but not required
 - Writing Tips #3 or #4 or #5
 - Star Tip #16 #18 #22

Helpful Hints: When baking your Character Cake, it is best to grease the pan with Crisco and then flour it, if there are a lot of little details you can Crisco is first then Spray it with grease and Flour the Pan. I know this seems like a lot but better safe than sorry. 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. If you don't have a favorite frosting 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.

- ❖ I have been told you can borrow pans from the Poudre Public Library.**
- ❖ If you have any questions, please contact Christie at 970-218-1194**