

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. If 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.