

Cake Decorating Unit 2

March 18, 2024

Objectives for this Class:

- Frost the Cake Smoothly
- Learn the Basics of Creating and Decorating a 1-Layer Cake
- Getting more comfortable using a Star, Writing and Leaf tip

Supplies:

- Single Layer 8-, 9- or 10-inch Round Cake on a Covered Cake Board ready to Frost; leave yourself 1 ½ to 2 Inches on the Board for a Border
- Scissors
- White Frosting (2 Batches)
- Food Coloring (Gel Frosting Works Best)
- Disposable Decorating Bags
- Spoons for Mixing Frosting
- Toothpicks for Food Coloring
- Spatula for Frosting the Cake
- Hot water in a Cup to help Smooth Frosting
- Couplers
- Bowls for Mixing Frosting
- Paper Towels
- Apron
- Any other Supplies you think you might need.
- Drop Cloth for Floor and Table
- Tips (1 or 2 of Each tip is perfect for Each Class)
 - Star Tip #17 #18 #20 #22 #32
 - Writing Tip #3 #4 #5 #10 #12
 - Leaf Tip #352 #68

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.