**How to Create a Basketweave Cake**

**Prerequisite:** Cake Decorating for Beginners

There is always something new to discover in cake decorating. Now that you’ve enjoyed the fun and excitement of our Cake Decorating for Beginners course, you can explore more sophisticated ways to bring your cakes to life! During this 3-hour session you will learn a clever technique that turns icing into a natural looking basketweave and rope border. We will also review and practice making roses to finish your cake.

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**Class Outline:**

**Session 1:**

* Prepare decorating bags with couplers
* Icing consistencies
* Bag positions
* Pressure control
* Tinting icing
* Filling decorating bags
* Basketweave technique
* Rope border technique
* Rose review & practice
* Leaves
* Students decorate their cupcakes

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**Student Supply List**

Wilton Products (can be purchased at Michaels, Jo-Ann Fabrics, Walmart, Amazon, Party World in West Springfield)

* Standard Coupler Set (4 count pkg)
* Decorating Tips: #21, #12, #104, #352, #47(two)
* 1.5 in. Flower Nail
* **4 lb. Tub Wilton Creamy Decorator Icing** (or) 2 recipes of the following homemade class buttercream icing. Follow this site for recipe and directions: https://www.youtube.com/watch?v=EWEhHhcnwYQ
* 1 box (4-pack) Primary Icing Gel Colors
* Disposable Decorating Bags (12 Ct)
* Flower Lifter (optional)
* Wilton 9-inch spatula
* Turntable

Items from Home

* Two 8”x2” baked round cakes (or) one 8”x3” baked cake, **prepared** with filling and crumb coated (A **crumb coat** is a thin layer of **frosting** that's spread over the cake), placed on a 10” cake circle.
* Box (to transport cake home)
* 3 - medium sized bowls (to mix and tint icing)
* Gallon size plastic bag for cleanup
* 2 cups Sifted Powdered Sugar
* Viva Paper Towels
* Toothpicks
* Wax paper squares (1.5”x1.5”)