

Cake Decorating for Beginners

This course is an introduction to cake decorating. During these four, 3-hour sessions, you will learn basic cake decorating techniques such as preparing a cake for decorating (leveling, torting, filling, icing, smoothing), preparing and filling decorating bags, tinting icing. You will also learn the following decorating techniques: pattern transfers, pulled dots, star fill-in, ruffles, shells, elongated shapes, printing, writing, borders (zig-zag, star, bead and shell), grass, leaves, and buttercream flowers (Daisy, Sunflower, Zinnia, Petal Flower, Shaggy Mum, Ribbon Rose and the American Rose). You'll take home your amazing creations following each session to share with family and friends.

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Student Supply List (session 1)

Wilton Products (can be purchased at Michaels, Jo-Ann Fabrics, Walmart, Amazon)

- Wilton Beginning Buttercream Decorating Set
- 9-inch angled spatula
- 2 (4 count) – Standard Coupler Sets
- Decorator Brush
- 1.5 in. Flower Nail
- 2 (16 oz.) tubs **MEDIUM White Ready-to-Use 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=EWEhHhcwYQ>
- 1 box (4-pack) Primary Icing Gel Colors

Items from Home

- 12 Un-iced cupcakes
- Pudding or jam (filling for cupcakes)
- Scissors
- Pen or Pencil
- Box or cupcake pan (to transport cupcakes)
- 3 - medium sized bowls (to mix and tint icing)
- Gallon size plastic bag for cleanup

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Objective: Teach basic cake decorating skills

Recommended Ages: 16 - adult

Time Required: Four, 3 -hour sessions

Overview: Students will learn a variety of basic cake decorating techniques including borders, pattern transfers, ruffles, and several flowers including the rose.

Class Outline:

Session 1:

- Preparing decorating bags with and without couplers
- Buttercream Icing
- Icing consistencies
- Bag positions
- Pressure control
- Tinting icing
- Filling decorating bags
- Icing cupcakes
- Star tip techniques (rosettes, wavy line, and stars)
- Basic border techniques (zig zag, star, and e-motion)
- Rosette Flower
- Grass
- Shaggy Mum
- Leaves
- Students decorate their cupcakes

Session 2:

- Preparing the cake (leveling, torting, filling, icing, and smoothing)
- Dot and Pulled Dot
- Star Fill-In
- Shell Border
- Shell and Shell Border
- Elongated shapes
- Pattern Transfer
- Students decorate their cakes

Session 3:

- Ruffle
- Shell and shell border
- Bead and bead border
- Sunflower
- Petals and Petal Flower
- Daisy
- Sweet Pea
- Zinnia
- Students decorate their cupcakes

Session 4:

- Printing
- Writing
- Ribbon Rose
- American Rose
- Students decorate their cakes