

Flowers and Cake Design Student Supply List

Cake supplies can be purchased at Michael's, JoAnns, Hobby Lobby or Wilton direct on line at wilton.com or at their store in Woodridge (75th & Lemont Rd). You can usually find a craft store 40% off coupon in the Sunday paper or check their websites.

1. Flowers and Cake Design student kit (approx. 25% savings over purchasing the items independently)
 - 10 decorating tips: 1,3,12,14,21,352,366,59*,101,104
 - 6 foil squares
 - 24 flower template stickers
 - 2 lily nails and 1 flower nail
 - 6 lily stamens
 - Button flower cut & press set
 - Pansy cutter
 - Dusting pouch
 - 2 foam squares
 - Molding tool and ball tool
 - 2 wave flower formers
 - 6 flower forming cups
2. Wilton icing colors of your choice (primary color pack works best)
3. Ready-To-Use Gum Paste
4. Ready-To-Use Rolled Fondant Multi Pack – neon colors
5. Corn starch
6. White vegetable shortening
7. Tapered spatula
8. Angled spatula
9. 9” rolling pin with guide rings
10. Practice Board (found in Decorating Basic Student Kit)
11. Decorator brush (found in Decorating Basic Student Kit)
12. 2 zip lock bags
13. Small bowl or plastic cup
14. Apron
15. Extra air-tight plastic containers to mix icing colors (3 minimum)
16. Tape
17. Damp Cloth or sponge
18. Note pad and pen/pencil
19. Plastic bags to take home decorating tools used in class
20. Pre-sifted confectioner's sugar
21. Scissors
22. Toothpicks
23. Glue stick
24. Container or shirt box to carry home flowers
25. Waxed paper
26. Each lesson you'll need to bring an item to decorate
 - Lesson 1 - 6-10 cookies (may be store bought or homemade. Plain sugar cookies which are about 4 inches round work best)
 - Lesson 2 – One 8” layer cake on cake board

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- Lesson 3 – 6-10 cupcakes
 - Lesson 4 – Cake iced and ready to decorate
27. Optional:
- Trim ‘n Turn Decorating Turntable
 - Cake leveler
 - Cake lifter
 - Icing bag holder
 - Bag ties
 - Silicone tip covers
28. Wilton Royal Icing Recipe. Each week you’ll be bringing another recipe of icing.
- 3 level tablespoons of meringue powder
 - 1 lb. sifted pure cane confectioner’s sugar
 - 5-6 tablespoons of lukewarm water

Place confectioners’ sugar and meringue powder in a bowl. Stir or mix at low speed until blended. Add water and mix 7-10 minutes at low-medium speed until icing loses its shine. To prevent drying, be sure to cover the bowl with a damp cloth while working with icing.

Store in an airtight container for up to 2 weeks. To reuse, beat on low to restore original texture.

Makes 3 cups.

For questions about class or supplies please contact Instructor Cindy Allston 630-213-1432. I do work during the day, so I will not be able to return messages until after 4:00.