

## Cake Decorating Class:

Bring the following items to class each week:

- \*A small cloth towel
- \*Round toothpicks
- \*2 or 3 small bowls with lids (1 -2 cup capacity)
- \*Paper towels
- \*A small pair of scissors
- \*3 or 4 butter knives (or icing spatulas)
- \*Paper and a pencil
- \*1 or 2 quart sized Ziploc bags
- \*Apron
- \*Plastic Bags to take home used decorating tools
- \*Single layer 8" (or 9") round cake

In addition to your supplies, please bring the following batch of this icing to your first class:

### Butter Cream Icing:

- 2 cups solid white vegetable shortening (Crisco)
- 2 teaspoons vanilla (or flavoring of your choice)
- 2/3 cup water
- 2 lbs. pure cane confectioners' sugar (approximately 8 cups)

In large mixing bowl, beat shortening till fluffy. While still beating slowly add water and flavoring. Finally, gradually add the powdered sugar and continue beating until well blended, scrapping the bowl often. Do not beat on high speed. Cover the icing tightly when you have finished. Please don't color the icing, this will be done in class.

If you have any questions, please feel free to contact the Instructor at: [ps\\_handmade@hotmail.com](mailto:ps_handmade@hotmail.com)

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