

Cake Decorating: Continuing

Please bring to class in both sessions:

Tips: 3, 18, 352, 12, 104

3-4 couplers

8-10 Decorating bags of choice (featherweights/disposables/parchments)

Practice Board

Icing Colors (green and flower colors; ie: pink, yellow, purple, etc.)

4-5 small containers for mixing small amounts of icing colors (1/2- 1 cup size depending on colors)

Wax paper

Spatula (for stirring icings)

scissors

3-4 ziplock bags

Small box or something to carry home finished flowers in

Royal Icing (recipe below, please read all directions)

Royal Icing

- 6 Tbls. Meringue Powder
- 8 cups (about 2 lbs.) confectioners' sugar
- 12 tablespoons warm water

Makes about 6 cups of icing.

Instructions:

Beat all ingredients until icing forms peaks (7-10 minutes at low speed with a heavy-duty mixer, 10-12 minutes at high speed with a hand-held mixer).

NOTE: Keep all utensils completely grease-free for proper icing consistency.

* For stiffer icing, use 1 tablespoon less water. **When using large countertop mixer or for stiffer icing, use 1 tablespoon less water.

Contact instructor with any questions: ps_handmade@hotmail.com