

CAKE *Crafts*

Wedding Cake (2 Day Class)

Supplies:

Wedding Cake Class Supply List

ITEMS BEING USED ARE AVAILABLE AT CAKE CRAFTS

- 1 12-inch Round Cake Drum
- 2 6-inch Round Cake Boards
- 2 8-inch Round Cake Boards
- 12-inch box
- 10-inch box
- 8-inch box
- NOTE: On return home, the cake will be stacked into one unit – For Second Saturday – You will need a larger, taller box to take the finished cake home in.
- 1 6-inch Round Cake Dummy
- 10" Cake Board
- Vinyl Mat
- Icing Spatulas (large & small)
- Large Rolling Pin
- Small Rolling Pin
- Turntable
- Decorating Tips: #2, #3, #12 (Bring the tips you have)
- Couplers
- 12" and 18" Disposable or Reusable Bags (4 to 6 count)
- Sable Brush #2 or #3
- Clear Piping Gel
- Plastic Dowels – 1 Package
- Super Pearl Dust
- Pastry Brush
- Buttercream Frosting: Enough for filling your cake and applying crumb coat – Second Saturday
- Fondant – White and Color(s) of Choice if desired 5 lbs.
- Gumpaste

Materials from Home

- 3 – 6"x 2" Layers of Cake (Flavor of your choice – to be brought and iced in class on the Second Saturday.)
- 1 – 8"x 2" Layer of Cake (Flavor of your choice – to be brought and iced in class on the Second Saturday.)
- 2 – 10"x 2" Layers of Cake (Flavor of your choice – to be brought and iced in class on the Second Saturday.)
- Several Handi-wipes
- Round Toothpicks
- Ziploc Bags
- Glue
- Ruler
- Small Scissors
- Powdered Sugar
- Crisco