

# THE WILTON METHOD OF CAKE DECORATING!

## FONDANT & GUM PASTE REMINDER



What to Bring to Lesson 1:

### *Tools From Your Kitchen*

- Reusable, disposable cloths
- 2 tablespoons of white vegetable shortening
- 2 tablespoons cornstarch
- 2 tablespoons powdered sugar
- Toothpicks
- Corsage Pin
- Scissors
- Scotch tape
- Plastic food storage wrap
- 2 or 3 gallon size food storage bags
- 2 or 3 quart size food storage bags

### *Icings*

- 1 packages of White Fondant (24 oz. size)
- 1 Fondant Multi-pack (Primary or Pastel)
- Piping Gel or White Piping Gel Tube

### *Decorating Tools and Supplies*

- Fondant and Gum Paste Student Kit
- 12 inch cake circles – 1 package + Fanci-foil  
or 12” Silver Cake Bases
- Roll & Cut Mat
- 20 inch Rolling pin
- Small angled spatula
- Tapered Spatula
- Disposable Decorating Gloves (optional)