

THE WILTON METHOD OF CAKE DECORATING!

COURSE 2 REMINDER



What to Bring to Lesson 1:

- Class Registration Receipt • Note Pad
- Pen or Pencil • Transparent Tape
- Scissors • Damp Cloth or Sponge
- Toothpicks • Practice Board Set
- Wax Paper • Decorator Brushes
- Icing Colors • Parchment Triangles
- 2 Couplers • 2 Featherweight Decorating Bags
- Small Spatula (straight or angled) • Tips 3, 16, 21 67 and #7 Flower Nail (from Wilton Course I Kit)
- Course II Student Kit
(Includes tips 1, 2, 5, 14, 59/59s, 81, 97, 101, 103, 104, Color Flow Packet, Flower Former Set, and two 7-3/4" oval pans)

Icing to bring for Lesson 1:

2 airtight containers, holding 1 recipe of Class Buttercream icing as listed –

- 1 ¾ cups MEDIUM consistency icing
- 1 cup STIFF consistency icing
- ¼ cup THIN consistency

Class Buttercream Icing

- 1 lb. Sifted confectioners' sugar (approx. 4 cups)
- 1 tablespoon Wilton Meringue Powder
- 1 cup solid vegetable shortening
- 2 tablespoons water
- 1 teaspoon Wilton Clear Vanilla
- Optional* – 1 teaspoon Wilton Butter Extract, pinch of salt

Combine sugar and meringue powder in large bowl, set aside. Cream shortening, flavorings, and water. Gradually add dry sifted ingredients to creamed mixture. Mix thoroughly on medium speed. Blend an additional minute until creamy. (Yield: 3 cups)