

# THE WILTON METHOD OF CAKE DECORATING!

## COURSE 3 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
- Pink or Rose Icing Colors • Parchment Triangles
- 2 Couplers • 2 Featherweight Decorating Bags
- Small Spatula (straight or angled) • Tips 3, 16, 104 (from Wilton Course 1 Kit) and Tips 1, 2 and 5 (from Wilton Course 2 Kit)
- 1 24-oz box of Rolled Fondant • 3 small plastic food storage bags
- white vegetable shortening (2 tablespoons) • measuring spoons
- Course 3 Student Kit

(Includes tips 68, 86, 127, 352, 1-5/8" Lily Nail, Rose Bouquet Cutters, Ball & Veiner Modeling Tool, Thin Foam, Thick Foam, Gum Tex Pouch, Decorating Brush, White Cake Sparkles, Yellow Stamens, Cake Dividing Wheel)

### Icing to bring for Lesson 1:

4 airtight containers, holding 1 recipe of Class Buttercream icing as listed -  
½ cup THIN consistency icing  
1 ½ cups MEDIUM consistency icing  
½ cup MEDIUM consistency icing with ¼ tsp. Piping Gel added  
½ cup STIFF consistency icing

### 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)