



Slice of Heaven

The New Decorating Experience
262-997-0817 · Slice-heaven-com
Your Cake Decorating Supply and Learning More Store!

Wilton Method Cake Decorating, COURSE 2 4 - two hour sessions once a week.

INTERMEDIATE LEVEL of cake decorating. **Prerequisite: "Beginner Level, Course 1" cake decorating or equivalent** . Expand your decorating talent by learning new borders, icing flowers- rosebud, mum, violet apple blossom, daisy, daffodil, pansy, and primrose. You'll be using *color flow* to make a bluebird decoration. Final cake you'll be creating a lovely cake covered in basket-weave adorned with the flowers and bird that you've created! You'll need icing and supplies the first lesson. **NO CAKE** needed until the last week. "Wilton Certificate of Completion" will be awarded to those students who attend all 4 sessions. Student Guide manual is recommended and may be purchased at the first night for \$5.00. Be sure to get your supply list at UWP website. Course taught by professional "Hall of Fame" award winning Wilton Method Instructor, Susan Silva. Questions, contact instructor at susan@slice-heaven.com.

PLEASE NOTE: **NO CAKE TO FIRST LESSON**

Student guide books will be available for purchase the first night from instructor. Additional supplies may be ordered in advance at Slice-heaven.com and brought to class.

What to bring to lesson 1:

- apron
- class registration receipt
- pen or pencil
- note pad
- scissors
- clear tape
- 10 - 20 Toothpicks
- 20 Wax paper squares 1 1/2" x 1 1/2"
- 2 couplers
- small spatula
- decorator Brushes
- damp cloth or sponge
- Wilton Practice Board
- 2 Wilton Featherweight Decorating Bags
- 3-5 pre-made Parchment Triangle Decorating Bags or Clear disposable Decorating Bags
- TIPS: 3, 5, 16, 21, 81, 104 *FYI- Wilton Course 2 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, that will be used over the course of study. We also use tips from Wilton's Course 1 kit.*
- #7 Flower Nail
- Color icing at home with Wilton Paste food coloring
- Container for each color and consistency of icing

Class Buttercream Icing Recipe:

- 1 lb. PURE CANE POWDERED SUGAR [4 cups]
- 2 T. Water or milk or coffee creamer
- 1 C. Solid vegetable shortening
- 1 t. Wilton Clear Vanilla
- 1 t. Wilton Butter Extract
- pinch of salt

Cream shortening, flavorings, and water in large bowl. Gradually add powdered sugar & salt to creamed mixture. Mix thoroughly on medium speed. Blend an additional minute until creamy. Change stiff into medium and thin consistency from batch.
(Yield: 3 C STIFF)

Icing to bring to lesson 1:

3 airtight containers, holding 1 recipe of Class Buttercream icing as listed -

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|------------|--------------------------|--------------------------------|
| 1 cup | STIFF consistency icing | <i>suggested color -Pink</i> |
| 1 3/4 cups | MEDIUM consistency icing | <i>suggested color -Yellow</i> |
| 1/4 cup | THIN consistency icing | <i>suggested color -Green</i> |

To change **stiff** into **medium consistency**, add one teaspoon of liquid to each cup of stiff and blend.
To change **stiff** into **thin consistency**, add two teaspoons of liquid to each cup of stiff and blend
OR To change **medium** into **thin consistency**, add one teaspoon of liquid to each cup of medium and blend.