



# B'Creative



## Basic Cake Decorating Classes

### COURSE DESCRIPTIONS

**Instructor: Patty Weatherwax**  
**\$25.00 2-part class (2 weeks)**

### Two Part Class

2 hour class - each week

#### **Week 1: Lesson 1 – The Fundamentals**

Learn about each of these important parts of cake and icing making, as well as basic essentials and tools needed for decorating your cakes.

- Icings
- Preparing the decorating bag
  - Preparing the cakes
- Essentials of Decorating
  - Colorings
  - Tips

These items will be available to you to use and try during the first class, but you will need to bring your own cake, icing, and decorating tools with you to the second class. This list will be given to you during the class.

#### **Week 2: Lesson 2 – Decorating the Cake – Hands On Instructions**

*Students will need to bring to class this week:*

*Two batches of buttercream icing,*

*Two baked cake layers (unfrosted and still in their round pans),*

*a platter or foil covered cardboard heavy enough to hold your frosted cake that is at least 2 inches wider than your finished cake, and your tools to icing and decorate your cake. This week's class will provide you instructions in the techniques of frosting and basic decorating of your cake.*

- Frosting techniques
  - Star tips
  - Writing tips
- Piping gel and Transfers

