

# THE WILTON METHOD®

## OF CAKE DECORATING!

### FLOWERS and CAKE DESIGN REMINDER



#### What to Bring to Lesson 1:

- Wilton Flowers & Cake Design Student Kit\*
- 1 Package Wilton Ready-To-Use Gum Paste
- 1 Package Wilton Neon Fondant
- 9" Rolling Pin with spacer rings
- Wilton Tapered Spatula
- Wilton Angled Spatula
- Wilton Practice Board
- Pen or Pencil
- Box to take home flowers
- Apron
- Scissors
- 2 tablespoons white vegetable shortening
- Measuring spoons (1 tablespoon, ¼ tablespoon)
- 1 tablespoon cornstarch
- 1 tablespoon powder sugar
- 5 quart-size plastic zipper food storage bags
- 1 gallon-size plastic zipper food storage bag
- Plastic wrap
- Damp cloth
- Small container with about ¼ cup water
- Small container with tight-fitting lid for gum-glue adhesive

\* OPTION - Wilton Ultimate Cake Decorating Set – Includes all tools needed for **all three** Wilton courses (purchase in place of student kit).

CLASS START DATE:	_____
DAY:	_____
TIME:	_____
LOCATION:	_____
INSTRUCTOR NAME:	_____
INSTRUCTOR PHONE:	_____

#### **STORE PERSONNEL:**

**PLEASE STAPLE CLASS FEE  
RECEIPT TO THIS FORM**

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