

THE WILTON METHOD® OF CAKE DECORATING! GUM PASTE and FONDANT REMINDER



What to Bring to Lesson 1:

- Wilton Gum Paste & Fondant Student Kit
- 1 Wilton Ready-To-Use Fondant (24 oz)
- 1 Wilton Ready -To-Use Gum Paste
- Wilton Roll and Cut Mat
- Practice Board
- Wilton 9" Rolling Pin with Spacer Rings
- Wilton Tapered or Angled Spatula
- Rolling Pin (Wilton 20" preferred)
- Wilton Yellow Sparkling Sugar
- Styrofoam cup
- Facial tissue
- Box to take home bow (at least 8 inches square and 4 inches high)
- Scissors
- Corsage pin
- Small amount of white vegetable shortening
- Damp cloth
- 25 Napkins or paper towels
- 6 gallon-size plastic zipper food storage bags
- 6 quart-size plastic zipper food storage bags
- 1 tablespoon cornstarch
- 1 tablespoon powdered sugar
- Glue stick
- Thick spaghetti (#5 is best)
- Small container with about ¼ cup water
- Small container & 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**

GUM PASTE AND FONDANT REMINDER