

# CAKE DECORATING

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## SUPPLIES TO BRING TO CLASS EACH WEEK

### TOOLS

Tips  
Colors  
Freezer paper or bags  
Couplers (if you use bags)  
Cups or bowls  
Knives or Popsicle sticks  
Small scissors  
Paper towels  
Extra milk  
Extra 10x sugar  
Cake knife  
Wax paper  
Toothpicks

### FROSTING RECIPE

2 Lbs. 10X Sugar  
1 1/2 cup. Crisco  
1 tsp. Flavoring  
5—7 tbsp.s. milk  
Beat until smooth

### TIPS

3, 5, 12, 15, 19, 47, 224, 104, 352, 81

### NAILS

7 & 9

### DRIED FLOWERS (only Week 7)

2 lb. 10x Sugar  
1 cup Crisco  
1/2 cup to 3/4 cup water  
Beat until you get stiff peaks.  
Put water in first, then shortening and sugar. Mix, add flavoring if you want it.

CONTACT CINDY WEBB AT 463-2335 IF YOU HAVE ANY QUESTIONS.

