

## SUPPLY LIST



## ARTICLES TO BRING TO CLASS EACH WEEK

Extra icing in plastic container	Apron
Cake iced as directed	Wax paper
Roll of paper towels	Container of powdered sugar
Decorating tips-per class	1-sponge
All jars of colors	3 -small spatulas (you can get away with two or one if keep wiping it clean)
Toothpicks in container	Parchment triangles 12" or disposable decorating bags
1-Sharp pair of pointed scissors	Plastic turntable
1-scotch tape	2-couplers
Plastic shopping bag for trash	

## FOR FIRST CLASS:

You will need to bring an 8" or 9" round two layers, to frost in class.

One recipe of frosting.

Tips #352, 104, 14, 3, 19

Colors needed green and yellow

You will need to bring 2 10" cardboard rounds. Doily or foil to be placed on top of cardboard rounds.

## BUTTERCREAM ICING

- 1 Cup solid vegetable shortening
- 1 cup butter or margarine softened (2 sticks)
- 1 ½ tsp. clear vanilla extract
- ¼ tsp. almond extract
- Pinch of salt
- 2lb. Confectioners sugar
- 3 Tablespoons milk

### Instructions

In large bowl, cream shortening and butter with electric mixer. Add vanilla, almond extract and salt. Gradually add sugar, one cup at a time, beating at medium speed. Scrape sides and bottom of bowl often. When all sugar has been mixed in, icing will appear dry. Add milk and beat on medium speed until light and fluffy. Keep bowl covered with damp cloth until ready to use. For best results, keep icing bowl in refrigerator when not in use. Refrigerated in an airtight container, This icing can be stored. Rewhip before using.

# BEGINNING CAKE DECORATING

Natacha Ayala-Instructor

## Cake size proportions and board sizes

Cake size	Will serve	Board size	Layers	Amounts of Batter(approx.)
6"	6-8	8"	2	1 cup
8"	16	10"	2	2 cups
9"	20-24	12"	2	2 ½ cups
10"	30-35	12"	2	1 recipe
12"	40-50	14"	2	1 ½ recipe
14"	85-100	16"	2	2 recipes
16"	110-125	18"	2	3 recipes
9"x13" sheet	24	over size ¼	1	1 ½ recipes
10"x14"	35	14"x18"	1	2 recipes
12"X16"	48	16"x20"	1	3 recipes
12X18"	54	16"x22"	1	3 ½ recipes

## Helpful Hints

Always, preheat oven, set oven at 325\*. Grease sides and bottom of pans with shortening then line with wax paper or use cooking spray or cake release. Be sure to spray the pans evenly or your cake will stick to the pan. Baking your cake at 325\* will take a little longer for the cake to bake but helps to not dry out the cake and also helps with even rise level. A 9"x13" will take about 45 minutes. The larger the cake the longer the bake time. When the cake is done it will spring back when lightly touched or the cake will start to pull away from the cake pan. If you are not sure get a toothpick and insert it into the center of the cake, if it comes out clean the cake is ready. Let the cake cool 20 minutes, warm cakes are fragile. If your cake has a large hump on it cut it off. Do not throw the hump that you cut off, it can be used to level the sides of the cake. Turn your cake over on to another board or cake rack to cool the rest of the way. Prepare your cake board with foil or doilies. Don't add to or subtract from the number of eggs called for in the recipes, too many eggs toughen the cake, too few make it crumbly. You may use fruit juice instead of water it will make a higher cake.

Color Mixing Chart

Pink-----touch of red  
Orange-----red & yellow  
Coral-----touch of yellow & touch of red  
Flesh-----touch of pink & very little yellow  
Bronze-----deep orange & touch of blue  
Green-----yellow & blue  
Chartreuse-----yellow & touch of green  
Avocado-----equal parts yellow, green, brown  
Turquoise-----blue & touch of green  
Mulberry-----violet with a touch of red  
Soft blue-----blue with a touch of violet  
Grey-----touch of black  
Maroon-----red with a little blue & black  
Apricot-----yellow & hot pink