

## Advanced Icing Techniques Supply List

New Wilton Practice Board

4 Pastry Bag w/couplers

Tips:

1, 2, 3, 5, 6, 8, 10, 12, 13, 14, 16, 21, 27, 32, 59, 67, 68, 70, 74, 86, 100,  
103, 104, 105, 150, 340, 352, 363, & 402.

½ Cup Stiff Consistency Icing

1 Cup Medium Consistency Icing

½ Cup Thin Consistency Icing

½ Cup Thin Consistency Icing w/¼ teaspoon Piping Gel

### Class Buttercream Icing Recipe

1 Cup Shortening

1 Teaspoon Flavoring

Pinch of Salt

7 - 8 Teaspoons Water or Milk

1 lb. Powdered Sugar (sifted, very important)

1 Tablespoon Meringue Powder

This recipe makes 2 ½ cups of stiff consistency Icing. To make medium, add 1 teaspoon water or milk to 1 cup stiff consistency icing. To make thin, add 1 teaspoon water or milk to ½ cup stiff consistency icing.

You may color the different consistencies or leave them all white. This will only be used for practicing. Just be sure to label each bag what consistency it is if you leave it all white, and which thin has the piping gel.