

Topsy Turvy Cake Class

Instructor – Linda Brugger
Edwards Cake & Candy Supplies
501 Bangs Ave, Suite H
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Date: September 6 & 13, 2011 **Time: 6:30 – 8:30 P.M.**

Day: 2 Tuesdays

Tuition: \$35.00

Prerequisite: Course 3 or Fondant & Gum Paste Class & able to cover a cake with fondant and stack tiered cakes.

Supply List:

Week 1: Demonstration

Note Book & Pencil or Pen

Week 2:

2 or 3 cakes prepared as per direction from lesson 1. Tapered slightly on sides and angled on top, and covered with butter cream and Fondant icing. (Top cake only can be a dummy cake.) Largest cake should be on a covered board 2 to 4 inches larger than the cake.

Turn table

Extra fondant for borders and decorating cakes, colored per your needs for your design

Fondant tools

Small rolling pin

2 Tbsp. shortening

Dusting puff

Decorating brush

Smoother

Rolling mat

Dowels & dowel cutter (pruning shears)

Long bladed serrated knife

Butter cream icing, (½ cup minimum)
Large Icing spatula and/or large cookie spatula

Tapered spatula

Small icing spatula

Extra cardboards cut to same size as upper cake boards. (One of each size)

Apron

Damp cloth

Toothpicks

Corsage pin

Scissors

Clear Vanilla

2-3 gallon size plastic bags

3-4 quart size plastic bags

Ruler

All purpose decorating gloves (optional)

Plastic wrap

Hand held pencil sharpener