

**FOR INFORMATIONAL PURPOSES ONLY;
YOU WILL RECEIVE A SUPPLY LIST FROM THE STORE WHEN YOU REGISTER FOR CLASS
ALL ITEMS LISTED ARE THE SAME AS ON THIS SHEET.**

Wilton Course 1 “Decorating Basics”

CLASS SUPPLY LIST

Class Length: 4 sessions, 2 hours each

Skill Level: 1

Welcome to class! Here’s what you’ll learn:

- ☐ How to bake, level, torte, fill and ice a cake
- ☐ Icing flowers including a ribbon rose
- ☐ Stars, borders and dimensional decorating
- ☐ Fill and decorate cupcakes and cookies

**** * * Please bring all items listed below to class * * ****

Supplies and Tools:

Course 1 / Decorating Basics Student Kit

Course 1 / Decorating Basics Lesson Plan (book)

Ready-to-use Decorator Icing 1 lb.

Piping Gel

Meringue Powder 8 oz.

Additional Items:	1 gallon size food storage bag
6 Round flat cookies	
1 damp cloth	Container to transport cookies
Apron	1 dry cloth
Pen or Pencil	Scissors

During the classes, our Wilton Method Instructor will introduce an assortment of Wilton products. Some additional items will be necessary to complete the course. Spanish lesson plans are available upon request.

Important Notes & Reminders:

Students are reminded to bring their Jo-Ann class registration receipt to verify enrollment and class supplies receipt for returns/exchanges. Due to individual preferences, students may need to or wish to purchase more supplies during class to complete their project. If class enrollment does not meet our minimum, we reserve the right to reschedule the class. Full cancellation policy is available at Guest Services.

Jo-Ann Fabric & Craft Store, Albany, NY (518)459-5026

If you have any questions: Email quigleyscakes@gmail.com

<http://www.quigleyscakes.com>

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