

CAKE DECORATING LEVEL 1

Instructor is bringing all the decorating supplies and text book.

- Students will need to bring one batch of Buttercream icing
- 3 One cup containers

Recipe For Class Buttercream Icing: (stiff Consistency)

- one cup solid vegetable shortening
 - 1 teaspoon Wilton Flavor* (Vanilla, Butter or Almond)
 - 2 Tablespoons milk or water
 - 1lb. pure cane confectioners sugar (approx 4 cups)
 - 1 Tablespoon Wilton Meringue Powder
 - A pinch of salt (optional)
- * Wilton Flavors may be used in any combination to suit your taste.

Method:

Cream shortening, Flavor and water. Add dry ingredients and mix on Medium speed until all ingredients have been thoroughly mixed together. Blend another minute or so, until creamy.

Medium Consistency Icing

To convert stiff consistency icing to medium, add 1 teaspoon of milk or water to 1 cup of stiff consistency icing

Thin consistency icing

To convert stiff consistency icing to thin, add 2 teaspoon of milk or water to 1 cup of stiff consistency icing