

How to Ice a Cake - Virtual

Syllabus / Supply List

1 Session Length of Class 1 hr.

- **Please have all of your supplies laid out clean and ready to use to get the most from your session.**
- If you are unable to attend this session, contact us [HERE](#).
- Class may be rescheduled up to 48 hours before the start of class.

At the end of this class, you will be able to:

- **Ice a beautiful cake that will be the perfect backdrop for your decorations.**

Supply List

You will need to bring the following items to the first session of class.

Required:

1. [Cake Icer Tip](#)
2. [Icing Color \(optional\) – one color recommended](#)
3. [9in. Angled Spatula](#)
4. [16 in. Disposable Featherweight Bag](#)
5. [Pastry Brush](#)
6. [8 in. Cake Boards](#)
7. [Rotating Cake Turntable](#) or Lazy Susan
8. [White Decorator Icing – medium consistency](#), at least 2 pounds
OR 2 recipes thin consistency [Class Buttercream Icing](#)

Other Supplies:

1. Apron
2. Scissors
3. Disposable cloth or paper towels
4. Toothpicks
5. Small bottle of water (squeeze bottle recommended)
6. Confectioners' sugar
7. Disposable cups or bowls for mixing icing
8. Silicone spatulas
9. Measuring spoons (if using White Decorator Icing)
10. One 8 in. (20.3 cm), white or yellow 2-layer cake on an 8 in. (20.3 cm) cake circle or a flat cake plate (cake should be cooled overnight and leveled)