

# Course 1-Buttercream Skills - Syllabus / Supply List

## 4 Weekly Sessions - Length 1.5 hours each

- Please have your class registration receipt, pen or pencil, notepad, and supplies for each session.
- If you are unable to attend a session, contact us [HERE](#). There are not any makeup classes, but the instructor will work with you to answer any questions on lessons you have missed.
- You will be contacted 2 hours prior to the start of the session if illness or weather causes a session to be cancelled. The Class Instructor will reschedule the class.

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

- Design a cake using core buttercream decorating techniques that will give you extraordinary results. Plus, you'll learn how to make six different buttercream icing flowers!

### Supply List

You will need the following items for class. **The supply list shows suggested items, but you may substitute for a different color, etc. to further personalize your project or if an item is out of stock.**

### Required (May need to purchase): Links are provided if needed.

1. Decorating Tips – (These will be all the tips which will be used in this course)
  - a. Round Tips - [1](#), [3](#), [12](#)
  - b. Star Tips - [16](#), [18](#), [21](#)
  - c. Large Star Tips - [1M](#) or [4B](#)
  - d. Petal Tip - [104](#)
  - e. Leaf Tip - [352](#)
  - f. Drop Flower Tip - [2D](#)
  - g. Specialty Tip – [233](#)
    - i. Most of the above tips may be found in this [Decorating KIT](#) ( including 2 of the 4 couplers that you need) all items may also be found separately using above links
2. [Decorator Buttercream Icing](#) at least 2 lbs (or homemade [Class Buttercream Icing](#) see below for recipe link)
3. [Icing Colors](#) (at least two colors are needed)
4. [4 standard couplers](#)
5. [12 – 12" disposable decorating bags](#)
6. [Decorator Brush Set](#)
7. [Parchment paper](#)
8. [9-inch angled spatula](#)
9. [Turntable](#) for weeks 2 and 4
10. [Cake Leveler](#) week 2

### Additional Supplies Required from Home:

1. 2 recipes of [Class Buttercream Icing](#) (if not using Decorator Buttercream Icing) recipe located here <http://www.plumforest.com/resources>
2. Scissors
3. Pen or Pencil and Paper
4. [Toothpicks](#)
5. 6 – Un-iced cupcakes
6. Small bottle of water (a [squeeze bottle](#) recommended any type)
7. 3 – Disposable cups or bowls (to mix and tint icing)
8. Disposable cloth or paper towels
9. Container to take home decorated cupcakes.