

## SHARE YOUR PROJECTS #HANDMADEWITHJOANN

### **Class Supply List**

Learn to Decorate a Cake

Class Length: 1 session, 2 hours Skill Level: All

# Welcome to class. Here's what you'll learn:

Learn basic cake decorating techniques using decorating bags and star and round decorating tips. You'll be able to apply these skills to cakes, cookies and more! Decorating bags are included while supplies last. Additional supplies are required.



Supplies & Tools	Quantity	Article Number
Wilton White Decorator Icing (16 oz. can)	1	04721700
Wilton Decorating Tip 3	1	2784171
Wilton Decorating Tip 12	1	3042074
Cake Board	1	4737532 or Choice
Optional Supplies:		
Wilton 9" Angled Spatula	1	9727157
Wilton Icing Colors	2-3 colors of choice	varies
Wilton 12 in. Disposable Decorating Bags*	1	02794592

\*Decorating Bags will be provided while supplies last.

#### **Items From Home:**

- Butter knife (if spatula listed above is not available)
- Optional: Apron
- Scissors
- Disposable cloth or paper towels
- Toothpicks
- Small bottle of water (squeeze bottle recommended)
- Confectioners' sugar
- Disposable cups or bowls for mixing icing
- Tape
- Damp cloth in plastic bag
- Gallon size plastic bags for cleanup
- Container to transport cake (if cake is used in class)

#### **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 Customer Service.

Try other classes at JOANN, you'll be amazed at what you can do when you Learn with Jo-Ann.

#### **Optional:**

To apply your skills directly to a project, you may choose to bring a small, round, un-iced cake on a plate or cake board. (the cake will not be iced in class)