

# **Fancy Borders With Basic Tips Class**

## **By Marsha Winbeckler**

Marsha Winbeckler will be teaching the how to create beautiful borders with just a few basic tips.

Students will learn a variety of attractive top, bottom, and side borders for wedding cakes and sheet cakes.

The class fee is \$50.00 per student. The fee is payable to \_\_\_\_\_ . The fee is nonrefundable 30 days prior to class.

The class date and time is \_\_\_\_\_ . (Class lasts approx. 2 hours.)

Class will be held at (location) \_\_\_\_\_.

### **Supplies Needed**

Practice Board

2 greaseproof-covered 1/4 sheet boards (if you'd like to save samples of borders)

decorating bags (parchment, vinyl, or canvas)

2 small spatulas

1 recipe buttercream icing (page 2)

two 2-cup containers

pink paste food color

scissors

Tips--assorted round, two #16, two #18, two #104, #102, #67, #88, and #199.

## Winbeckler's Student Buttercream Icing Recipe

2 lb. powdered sugar  
1/3 cup water (or slightly more if needed)\*  
2 cups shortening (Crisco or Sweetex)  
1/4 - 1/2 tsp. popcorn (fine grain) salt, if not available omit salt  
2 tsp. clear vanilla flavoring  
1 tsp. butter flavoring (that does not color icing)

If using a Kitchenaid mixer, mix ingredients with the paddle (not wire whip). Mix sugar, water, 1/2 c. of shortening, salt, vanilla, and butter flavorings on a low speed until smooth\*\* (no lumps), approximately 2-5 minutes (or longer if necessary to get icing smooth), scraping bowl once halfway through this first mix.

Scrape down the bowl after the first mix, add remaining shortening, and beat at medium speed for 3-5 minutes until shortening is well mixed and volume has been added.

**NOTE:** When scraping icing from mixing bowl into containers, be sure to avoid scraping the "heavy residue" that may form on the bottom or sides of the bowl. This will be lumpy and clog your tips.

\* It may be necessary to increase or decrease the amount of water in the recipe depending on the relative humidity. The icing should be firm enough to create buttercream decorations that will stand up (such as flowers) yet soft enough to be comfortable to squeeze. The icing will soften more when the second batch of shortening is added to the mix.

\*\* Before the remainder of the shortening is added, the icing may be mixed as long as necessary to get rid of sugar lumps (with mixer off, run finger through icing to check for lumps). Once the remaining shortening is added, the friction from overmixing will breakdown (melt) the shortening and cause soft, grainy icing. Be sure to get rid of any lumps in the first mix.

ICING IS BEST FOR DECORATING WHEN MADE ONE OR TWO DAYS BEFORE USE. ICING MUST BE STORED IN AIRTIGHT CONTAINERS. NO REFRIGERATION IS NECESSARY.