

Roland A. Winbeckler's Cake Decorating Class Supply List

Supplies Needed for Cake Sculpture Class

1. Styrofoam Sheet—12" x 24"—2' thick
2. 1/2 Sheet Firm Cake (Like Pound Cake) for First Day of Class
3. Sharp Knife
4. Small Phillips Screwdriver
5. Pliers (Long-Nose Type)
6. Five Batches of Winbeckler's Buttercream Icing—Class Sponsor Will Provide Recipe
7. Apron
8. Hand Cloth
9. Sharp Scissors (Small)
10. Paste Food Colors—Red, Pink, Lemon Yellow, Royal Blue, and Black are Required. (It might also be helpful to bring a larger assortment of colors.)
11. 1/4 Sheet Cake Boards Covered with Grease-Proof Doilies or Other Grease-Proof Covering—Professional Course 6—Sculpture Course 3
12. 100 Parchment Decorating Triangles (15" or Larger)
13. Five Metal Spatulas for Mixing Colors
14. Six (2-Cup) Containers with Lids
15. A Set of Art Tools—(1) 3/4" or 7/8" Sable or Ox Hair Brush, (1) 1/2" Sable or Ox Hair Brush, (1) #5 Round Brush, (1) #2 Round Brush, and (1) #4 Palette Knife (blade 3 1/2" to 4" long). **A preselected set will be available at class for \$30.00.**
16. Practice Board
17. Two #1 Flair-Top Cake Cones (Pointed Type Ice Cream Cones, Cake Type—Not Sugar Cones)
18. One 6" Round Cake Board Covered with Grease-Proof Doily or Other Grease-Proof Covering
19. White Glue (Such as Elmers) for Gluing Doilies to Cake Boards
20. Still Camera (Optional)—No Video Cameras Please
21. Roland Winbeckler Books (Optional)—Sculpture Class (*Cake Sculpture & Sculptured Figure Piping and Cone Figures*)