

Roland A. Winbeckler's Cake Decorating Class Supply List

Supplies Needed for Professional Decorating Class

1. Tips: 3-#104's, #18, #67, #233, #81, 3-#125's, and #134—An Assortment of Round Tips May Also Be Helpful.
2. One 8" Round Cake Dummy
3. Four Batches of Winbeckler's Buttercream Icing—Class Sponsor Will Provide Recipe
4. Apron
5. Hand Cloth
6. Sharp Scissors (Small)
7. 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.)
8. 1/4 Sheet Cake Boards Covered with Grease-Proof Doilies or Other Grease-Proof Covering—Professional Course 6—Sculpture Course 3
9. 100 Parchment Decorating Triangles (15" or Larger)
10. Five Metal Spatulas for Mixing Colors
11. Six (2-Cup) Containers with Lids
12. 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.**
13. Practice Board
14. Two #1 Flair-Top Cake Cones (Pointed Type Ice Cream Cones, Cake Type—Not Sugar Cones)
15. One 6" Round Cake Board Covered with Grease-Proof Doily or Other Grease-Proof Covering
16. White Glue (Such as Elmers) for Gluing Doilies to Cake Boards
17. Still Camera (Optional)—No Video Cameras Please
18. Roland Winbeckler Books (Optional)—Professional Class (*Figure Piping Ideas, 3-D Cake Cartooning, Cake Sculpture & Sculptured Figure Piping, Cone Figures, and Buttercream Flowers*)