

Rolled Buttercream Icing Class

By Marsha Winbeckler

Students will learn how to cover a cake with rolled buttercream, how to pipe with it, molding, crimping, embossing, how to make a hand molded figure, coloring effects, and much more. Students will receive a completion certificate.

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

white plastic gum paste roller and board

OR

small rolling pin and plastic place mat

#104 tip

rose nail or wooden skewer stick

scissors

1 c. powdered sugar

5 parchment decorating bags or 2 vinyl decorating bags (no disposable bags)

(rolled buttercream icing for class is provided)