

Roland A. Winbeckler's Cake Decorating Class Supply List

Supplies Needed for 2-Day Cake Sculpture Class

1. Styrofoam Sheet—12" x 24"—2' thick
2. Serrated Knife
3. Small Phillips Screwdriver
4. Pliers (Long-Nose Type)
5. Four Batches of Winbeckler's Buttercream Icing—Class Sponsor Will Provide Recipe
6. Apron
7. Hand Cloth
8. Sharp Scissors (Small)
9. 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.)
10. Three 1/4 Sheet Cake Boards Covered with Grease-Proof Doilies or Other Grease-Proof Covering
11. 100 Parchment Decorating Triangles (15" or Larger)
12. Five Metal Spatulas for Mixing Colors
13. Six (2-Cup) Containers with Lids
14. 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.**
15. Practice Board
16. White Glue (Such as Elmers) for Gluing Doilies to Cake Boards
17. Still Camera (Optional)—No Video Cameras Please
18. Roland Winbeckler Book (Optional)—*Cake Sculpture & Sculptured Figure Piping*