

Intro to Fondant Cakes

Instructor: Cheryl Catanzano

Objective: The student will learn the basic concept of working with fondant during this 4-week class. Starting with how to physically handle fondant, the student will progress on to learning to color it and prepare it for covering a cake, simple cutouts and making elegant flowers. The skills acquired in this course allow the decorator to create impressive on trend cakes. Cake Decorating Basics is preferred as a prerequisite, but not necessary.

Please bring the following to class each week along with the supplies listed under each lesson:

Wilton Course 3 Student Kit (It's more affordable to purchase the kit than the items individually. Kits can be purchased at Michael's, AC Moore and Joanne's. Look for coupons!)

Small container of Crisco/white vegetable shortening, about ¼ cup

Clear wrap

Scissors

Toothpicks

Gel Colors (Wilton Brand or Americolor)

Zip-Lock bags

Cup for water to use with kit paint brush

Box/container to carry decorated food home

VIVA paper towel

Fondant - See Lesson

Notebook and Pen/pencil

Apron - Optional

Latex Gloves - Optional

Lesson 1 Fondant Bows

6 - 12 Cupcakes, Icing, spatula, small container or bag with 1 tsp Cornstarch and 1 tsp Powdered sugar combined, 1 Package of Fondant color of choice

Lesson 2 Covering a Cake with Fondant

Cake (8 or 9 inch, iced), Large pastry mat to roll out fondant like The Wilton Roll N Cut, Long roller, preferably for fondant, pizza Cutter, Cookie cutters, Fondant

Lesson 3 Gum Paste Flowers

1 Bag of Gum Paste, Fondant, Cocktail toothpicks, Styrofoam block or coffee cups, Container to carry flowers home

Lesson 4 Final Cake: Borders and Putting it all Together

Iced Cake, Fondant, Rolling mat, Long roller, Pizza cutter, Cookie Cutters, Flowers, Bows