



Ro Z's Sweet Art Studio Presents:

**BASICS TO FONDANT CLASS / SUPPLY LIST – TOOL KIT TO BRING
EACH LESSON**

MOST OF THE FOLLOWING SUPPLIES CAN BE FOUND AT Ro Z's, AND YOU RECEIVE A 10% DISCOUNT FOR YOUR SUPPLY PURCHASES. SUPPLIES CAN ALSO BE FOUND AT OTHER CAKE SUPPLY STORES, SMART N FINAL AND CRAFT STORES. SUPPLIES REQUIRED EACH WEEK (Unless otherwise noted) – PLEASE ARRANGE IN ORGANIZED FASHION SO ITEMS ARE EASY TO FIND:**

- PLASTIC TABLE COVERING TO COVER WORK AREA (ICING AND COLOING IS MESSY)
- HEAVY DUTY TAPE
- METAL SPATULA – STRAIGHT OR ANGLED**
- TOOTH PICKS
- SMALL SCISSORS, RULER, SCOTCH TAPE, EDIBLE MARKER (AMERICOLOR)
- DISPOSABLE WIPES OR DAMP CLOTH IN A ZIPLOCK BAG
- PLASTIC BAG TO TAKE HOME DIRTY ITEMS
- TIPS** (3, 4 or 5, 10 or 12 / 352 or 67 / 104 / 18 or 21 – optional icer tip to ice your cake, #233 for grass)
- AMERICOLOR COLORS** (3 OR MORE)
- LINNEA'S OR AMERICOLOR PIPING GEL**
- LINNEA'S OR LORANN OR AMERICOLOR MERINGUE POWDER** (HOME USE)
- HI-RATIO SHORTENING** (HOME USE)
- C&H POWDERED SUGAR (HOME USE, AT LEAST 4 TO 8 LBS – SMART&FINAL
- SMALL BRUSH
- PRUNING SHEARS OR PIPE CUTTERS (NEEDED FOR LAST CLASS TO CUT DOWELS SCISSORS DO NOT WORK)
- DECORATOR ICING ACCORDING TO RECIPE BELOW IS EQUAL TO 3 CUPS, PREPARE (3) COLORS OF ICINGS 1 CUP PER CONTAINER
- EXTRA GLADWARE CONTAINERS TO MIX ICING IN JUST IN CASE ICING IS TOO THICK (1 OR 2)
- WAX PAPER
- LARGE ZIPLOCK BAG
- MEASURING SPOONS
- 12" PLASTIC DISPOSABLE DECORATOR BAGS (24 – 30 will be used)
- COUPLERS** (6 TO 8)
- FONDANT SMOOTHER**
- ROLLING PIN** – STRAIGHT NOT TAPERED (LAST 2 CLASSES)
- CK PRODUCTS ROLL AND CUT MAT**
- 5 TO 6LBS. FONDANT** (YOU WILL USE FOR CLASS 5 AND CLASS 6) (NO DUFF, NO WILTON PLEASE, SATIN ICE OR FONDX ARE THE RECOMMENDED BRANDS)
- SMALL BAGGIE OF CORN STARCH
- CLEAR EXTRACT – ANY FLAVOR** (HOME USE)

- 6" ROUND BAKING PAN** (FOR YOUR FINAL CAKE)
- 9" ROUND BAKING PAN** (FOR ALL CAKES)
- 10" OR 12" GOLD FOIL CAKE BOARDS** (6)
- (1) 6" CAKE CIRCLE** (FOR FINAL CAKE)
- WOODEN DOWELS** (LAST CLASS)
- SMALL VARIETY OF COOKIE CUTTERS** (FOR DESIGNING CAKE)
- REFERENCE BOOKS OR MAGAZINES FOR IDEAS** (CAKE CENTRAL MAGAZINE, PLANET CAKE BOOK, ETC.)
- OPTIONAL: CRIMPERS, EMBOSSING TOOLS, TEXTURE MATS

You will be bringing in a 9" 2-layer (2 layer means one layer baked in each pan; level each layer; fill; place layer on top) cake each week and your final cake will be a stacked 6"x4" and 9"x4" cake. So please be prepared by baking ahead of time. Cakes may be baked a month in advance and placed in the freezer (wrap well with plastic wrap).

IMPORTANT NOTES: ALWAYS COVER YOUR WORK AREA WITH A PLASTIC TABLE COVER. PLEASE BRING A PLASTIC BAG FOR YOUR DIRTY'S, BRING A DAMP RAG TO WIPE YOUR TIPS AND SPATULA. THERE IS NO RUNNING WATER, EXCEPT FOR THE BATHROOM, AND WE WOULD APPRECIATE THAT YOU BRING YOUR OWN WATER BOTTLE IF YOU NEED WATER. USE A TOOTH PICK TO REMOVE EXTRA ICINGS OUT OF THE TIP OR PUSH NEW ICING THROUGH, USE YOUR DAMP RAG OR DISPOSABLE WIPES TO CLEAN YOUR SPATULA. Please do not bring rubber spatulas. Please fill icing containers half way, so you have room to stir. Or bring extra containers for mixing. HOME USE INDICATES THAT YOU WILL USE THIS PRODUCT AT HOME.

Please do not go crazy and buy a Wilton kit. Some to most of the items in the kit are substandard and I do not endorse using. Wait if you have to. You can always add to your kit as you learn to decorate. The supplies above are the "must" need supplies.

Please be prepared prior to class. You will not have prep time before class. You have a whole week to prepare, so please do so in advance as the class flow will not stop for someone that is not prepared. Please be on time, and if you must be absent please phone in advance to notify us. Questions? Please e-mail: rozsweetart@att.net