



Fondant and Gum Paste Reminder

Items to bring to your first class:

WILTON PRODUCTS

- Contents of Course 3 Kit:
 - Straight Scallop Cutter
 - 2-Piece Mum Cutter Set
 - Calla Lily Cutter
 - Calla Lily Former
 - 5-Piece Rose Cutter Set
 - Modeling Stick, Ball Tool and Veining Tool
 - 3-Piece Round Fondant Cutters
 - Dust-N-Store™ Dusting Pouch
 - Decorator Brush
 - Thick and Thin Fondant Shaping Foam
 - Practice Board
 - 3 Small Flower Forming Cups
 - 9 in. (22.8 cm) Fondant Roller with Pink and Purple Guide Rings
- Course 3 Student Guide
- Roll-N-Cut Mat
- 1 package White Decorator Preferred™ Fondant (24 oz. [680 g])
- 1 package Ready-To-Use Gum Paste (16 oz. [453 g])
- 2 – 8 in. (20.3 cm) Cake Circles
- 9 in. (22.8 cm) Tapered Spatula

FROM HOME

- Disposable cloth or paper towels
- Pencil or pen and paper
- Cutting tool or small knife
- Plastic wrap
- Parchment paper
- 2 – foam cups
- 2 – plastic cups
- Solid vegetable shortening (2 tablespoons [11.7 g])
- Small bottle of water (squeeze bottle recommended)
- 1 tablespoon [6.5 g] EACH of cornstarch and confectioners' sugar in small sealable bowls
- Small sealable container for gum glue adhesive
- 2 to 3 quart size (7 in. x 7 ¾ in. [17.8 cm x 19.6 cm]) plastic bags
- 1 gallon size (10.56 in. x 10.56 in. [26.8 cm x 26.8 cm]) plastic bag for cleanup
- 8 pieces of uncooked spaghetti
- Plastic ruler
- Repositionable glue stick
- Large rolling pin (or 20 in. [50.8 cm] fondant roller)
- Container for transporting and storing finished flowers and bows

Additional products will be needed for subsequent sessions.

Class start date: _____

Day: _____

Time: _____

Location: _____

Certified Wilton Method Instructor Name: _____

STORE PERSONNEL:
PLEASE STAPLE CLASS FEE
RECEIPT TO THIS FORM

For more information and resources, go to wilton.com/classes