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**Student Supplies List – Course 1**

**Cake Decorating Basics Building Buttercream Skills**

**What to bring to Lesson 1**

**From Home**

* 24 in. x 24 in. (60 cm x 60 cm) table cover (such as a folded bath towel)
* Scissors
* Pencil
* Toothpicks
* 6- Un-iced cupcakes
* Box or cupcake carrier for transportation
* Small bottle of water (squeeze bottle recommended)
* 3- Disposable cups or bowls (to mix and tint icing)
* Disposable cloth or paper towels
* Gallon size (10.56 in. x 10.56 in [26.8 cm x 26.8 cm]) plastic bag for cleanup

## Store Products

## **Contents of Course 1 Kit**: (*if you have these products already you do not need to buy the kit)*

* 8 in. Angled Spatula
* 12 -– 12in. Disposable Decorating Bags (uncut)
* 4 – Standard Couplers
* Decorating Tips: 1, 3, 12, 16, 18, 21, 1M, 104, 352, 2D, 233 and 230
* Practice Board with practice sheets
* 6 – 15 Parchment Triangles
* Decorator Paint Brush
* 1.5 inch Flower Nail
* Course 1 Student Guide

Other Products:

* Icing Colors (at least two colors)
* [White Ready-to-Use Decorator Icing (16 oz. [450 g])](http://www.wilton.com/store/site/product.cfm?id=3E30D778-475A-BAC0-5A199CF32EEA125C&killnav=1)