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Student Supplies List – Course 3 Cake Decorating Gum Paste and Fondant

What to bring to Lesson 1

From Home

- Paper towels
- Pencil or pen and paper
- Cutting tool or small knife
- Plastic wrap
- Toothpicks
- Solid vegetable shortening (2 tablespoons)
- Confectioner's sugar (1/2 cup)
- Small container with lid for gum glue adhesive
- 2 – foam cups
- 2 – plastic cups
- Empty egg carton
- Plastic ruler
- Large rolling pin (or 20 in. fondant roller)
- Small bottle of water (squeeze bottle recommended)
- 1 gallon size plastic bag for cleanup
- Container for transporting and storing finished flowers and bows

Store Products *(you can find these products at Sugar Art Cake & Candy Supplies)*

- 1 Ready -To-Use Gum Paste (16 oz.)
- 1 White Fondant (24 oz.)
- Roll & Cut Mat or Clear Vinyl from Joann Fabrics (20" x 20")
- 9" Rolling Pin with Spacer Rings
- 8" Tapered or Angled Spatula
- 2 – 8" cake circles
- Icing colors
- Decorator Brush
- Fondant Shaping Foam
- Modeling Stick, Ball Tool and Veining Tool
- 5 Petal Rose Cutter
- Daisy Plunger Cutter
- Cutters - TBD