

LINDA'S KITCHEN

CAKE DECORATING LEVEL I

Either Judy Pierce or Beth Crane, two of our cake decorators and custom designers, will teach you the basics of cake decorating. In addition, Linda Lorkowski, will demonstrate how to level and base ice a cake during the first class.

Level I – Learn how to remove a cake from the pan, level it, and fill and frost a cake. Learn how to do simple decorating techniques and the use of cake decorating tools.

You will need to purchase and bring with you your decorating supplies. A list will be provided.

You will need to bring an uniced cake that has been popped out of the pan with you to the first class.

When signed up for our class, you receive 20% off cake decorating and bakeware supplies during the duration of the class.

Cost: \$55.00

Minimum of 4 people to hold the class with a maximum of 8 people.

Call, e-mail or stop in to reserve your spot in one of our classes.

Linda's Kitchen, 137 East Ave., Ste. 40, Tallmadge, OH 44278 330-630-8117

Lindaskitchen1@gmail.com

I would like to register for the following **Cake Decorating Class**:

___ Level 1 – Thursday, January 6, 13, 20, 27 6:00-8:00 PM

___ Level 1 – Saturday, January 8, 15, 22, 29 9:00-11:00 AM

Name _____ Daytime Phone# _____

Address _____

Street address

City & Zip Code

E-mail Address: _____

Payment Enclosed: Check# _____ Credit Card# _____

VISA, Mastercard, Discover, American Express Expiration Date _____

CAKE DECORATING LEVEL I Equipment List

Welcome to Linda's Kitchen Level I Cake Decorating Class! Below is the list of supplies you will need for class. These can be purchased at the store of your choice or you may purchase them at our store and receive a 20% discount off the purchase price since you are enrolled in our class. Please purchase your supplies before the first class begins.

Required Items:

Cake boards for your size cake	scissors
Cake boxes for your size cake	bowls
1—18" cake icer bag	spoons
1--#200 cake icer tip	coloring book picture for transfer
3—12" decorating bags or disposable bags	toothpicks
1--#3 or #4 writing tip	
1--#352 leaf tip	
1--#20 or #32 border tip	
1--#18 star tip	
3—coupler sets	
1—13" bent spatula	
Dye for tinting frosting	
1--#2D tip	
1--#12 tip	
1--#104 tip	
1—Practice board	
1—baked cake out of its pan for each class	
Icing for classes 2, 3, & 4	

Optional Items:

- 1—8" bent or straight spatula
- Turntable
- Clear vanilla
- Meringue powder
- Almond extract
- Pastry brush
- Pastry roller
- Wax paper
- Letter presses
- Cake leveler
- Tip cleaning brush
- Piping gel
- 1—Wilton Level I course book