

THE WILTON METHOD[®] OF CAKE DECORATING



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OF CAKE DECORATING
www.wilton.com

COURSE 4 – ADVANCED GUM PASTE FLOWERS REMINDER

What to Bring to Lesson 1:

- Advanced Gum Paste Flowers Student Kit
- 1 package of Wilton Gum Paste
- 1 package Neon Fondant Multi-pack
- Gum Paste Flower Drying Rack
- 9 in. Tapered Spatula
- 4-inch Flower Forming Cups
- 9 in. Fondant Roller with Guide Rings
- Decorator Brush
- Gum Paste Storage Board
- 10-Pc. Gum Paste/Fondant Tool Set or the Following Tools from Previous Courses:
 - Veining Tool
 - Ball Tool
 - Thick Pointed Modeling Stick
- Scissors
- White Vegetable Shortening
- Damp Cloth or Reusable, Disposable Cloth
- Paper Napkins
- 2 One-Gallon, Zip-top Food Storage Bags
- 5 One-Quart, Zip-top Food Storage Bags
- Needle-nose Pliers (like those used for beading)
- Small Plastic Cup (about 8 oz. size) to Cover Gum Paste
- Filled Dusting Pouch
 - Put 1 Tablespoon Each of Cornstarch and Confectioners' Sugar in an Empty Dusting Pouch.
- Gum Glue Adhesive (Recipe provided in class.)
 - You'll need a small container (around 2 ounces) with tight-fitting lid

We invite you

to join more fun at

<http://wiltonmethod.wilton.com>

for fabulous ideas,

practical tips, FAQs, and

downloadable instruction

sheets.

We're always looking to

improve the class experience. So, once you complete the class, we need your feedback!

Please complete our online student survey at: <http://studentfeedback.wilton.com>

STORE PERSONNEL:

PLEASE STAPLE CLASS FEE

RECEIPT TO THIS FORM

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