Course Title: Cake Decorating II

Course Description:
Continue icing techniques and variations of designs. Learn to make a variety of animals and other small figures, piping, flower making, basket weave techniques and pattern transfers. You will also be introduced to the popular fondant covered cake. Additional costs may be involved in this course.

Hours: 18  
Sessions: 6

Course Prerequisite(s):
Cake Decorating II

Course Objectives:
1. Learn to make a variety of animals and figures
2. Practice complex borders, scrollwork, swags and ruffles
3. Discover the flower nail and how to make beautiful royal icing flowers
4. Work with the popular Fondant cake

Lesson Plans:

Session 1: Introduction
Bring a baked, filled, and iced cake to class for the remaining 5 sessions

Session 2: Technique Class
A variety of more complex borders will be introduced
Pattern presses, scrollwork, swags, and ruffles
Decorate an 8” - 2-layer cake utilizing the skills learned in this class
Not required to bring a cake to class for this session

Session 3: Flower Making with Royal Icing
Flower nail and how to make a variety of beautiful royal icing flowers
Color will be emphasized as well as pressure control
Decorate the cake required in session 4 with the flowers
Not required to bring a cake to class for this session

Session 4: Basketweave Technique and Variations
Basketweave technique and variations will be introduced as well as a new border.
Rope border introduced.
Decorate an 8” - 2 layer cake utilizing the skills learned in class as well as utilizing the royal icing flowers from session 3.

Session 5: Pattern Transfers & Piping Gel
Learn different ways to transfer a pattern on to a cake
Piping Gel coloring and uses will be the medium for this class
Create a stained glass look on their project cake
Decorate an 8” - 2-layer cake with the techniques learned in class

Session 6: Introduction to Fondant I
Fondant covered cake
Learn how to cover cakes for a smooth, sleek finish
Brush Embroidery to be applied to your fondant covered cake
Cover and decorate with brush embroi Clown Cake