

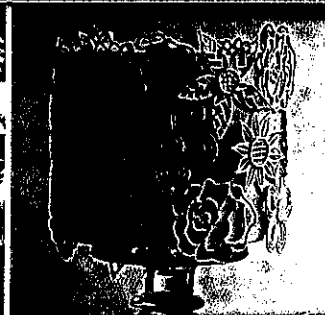
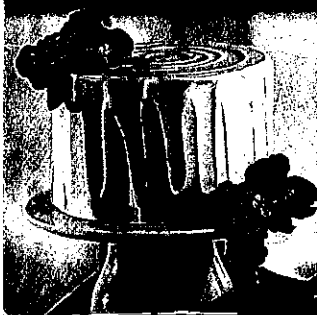


The Wilton Method of Cake Decorating®

Course 2
STUDENT GUIDE



Flowers and Cake Design



Cornelli Lace

Tip 2

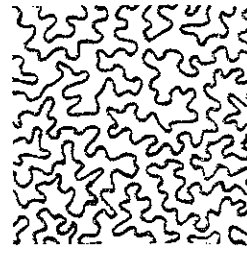
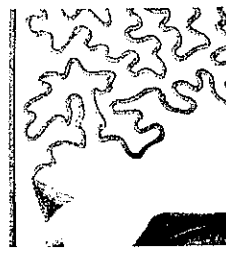
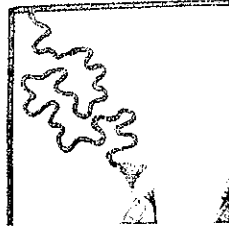
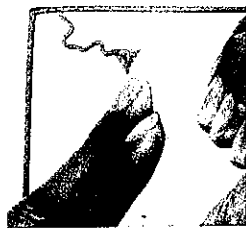
Disposable decorating bag with coupler



Icing Consistency



Bag Position



- Hold decorating bag with tip at a slight 90° angle, close to surface, making sure tip does not scrape the surface or flatten the icing.
- Use consistent medium pressure.

- Begin and end at edges, while piping a continuous string of icing. Curve up, down and around until area is covered. Make certain strings never touch or cross.
- Don't leave any loose ends!

- Change direction often to avoid creating a repeat pattern. Stop pressure and pull tip away.

- This is the completed Cornelli lace.

Note: Try using tip 3 for a slightly larger design.

Brush Embroidery

Tip 3

Disposable decorating bag with coupler

Decorator brush



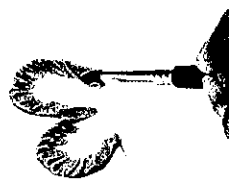
Icing Consistency



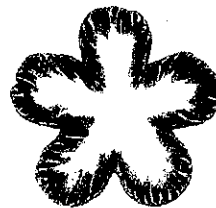
Bag Position



- Hold decorating bag at 90° and outline a section of the flower.



- Before icing dries, brush lines of icing toward center of design with damp brush.
- Work in quick, short strokes.
- Clean brush with water frequently to create distinct lines of icing.
- Repeat technique for entire outline.



- This is the completed brush embroidery.

Note: To make a guide for a flower outline on a cake, use the included pansy cutter to imprint design into icing.

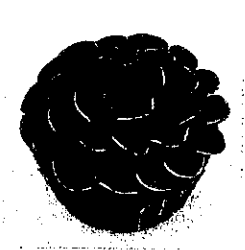
Now Prepare:

- Practice board with Cornelli lace practice sheet and prepared disposable decorating bag with thin consistency icing and tip 2.
- Brush embroidery practice sheet and prepared disposable decorating bag with coupler, medium consistency icing and tip 3; and decorator brush.

Petal

Tip 104

Disposable decorating bag with coupler



- Hold decorating bag with wide end of tip touching surface, keeping narrow end slightly above surface.

- Turn surface, treat or practice board slightly counterclockwise as you move tip out toward edge. Relax pressure as you return to base of petal, curving tip slightly upward to create a cupped shape.

Petals on a Cupcake

- Pipe an outer row of petals on the outside edge of the cupcake as shown. Angle the petals as needed to fit edge of cupcake.

- Pipe another row, overlapping petals slightly. Continue until surface is covered.
- Use this technique to build large or small flowers.

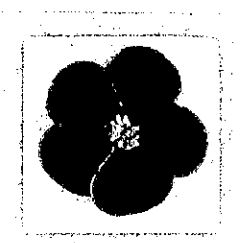
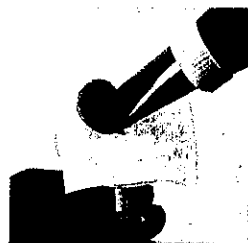
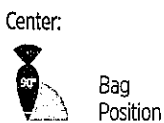
Blossom

Tip 104 for petals

Tip 2 for center

Disposable decorating bag with coupler

Flower nail with apple blossom/primrose template and covered with icing flower square



- Hold decorating bag with wide end of tip touching center of nail. Narrow end of tip should be just slightly above nail surface. Begin at center of nail and squeeze out first petal, turning nail 1/2 turn as you move tip out toward edge of nail.

- Relax pressure as you return tip to center of nail, curving narrow end of tip slightly upward to create a cupped shape. Stop squeezing as wide end of tip touches center of nail and pull tip away.

- Repeat to form the remaining four petals.

- Pipe pull-out dot stamens with tip 2 and medium consistency icing.

Note: To make blossom into apple blossom use tip 101 for petals and pipe tip 2 dots for center.

Helpful Hint

Any size petal tip can be used using this technique to change the size and style of your flower.



Now Prepare:

- Cut icing flower squares from parchment triangles.
- Practice board and previously prepared disposable decorating bag with medium consistency icing and tip 104. Practice by making several individual petals on practice board surface.
- Place apple blossom template onto nail, cover with parchment square and prepare blossom.



Making Royal Icing

Made with Wilton Meringue Powder, royal icing creates hard-drying, long-lasting decorations that have a matte finish. Royal icing is used to create flowers and trims. This means you can make these decorations in advance and simply place them on your cake when you are ready.

Once hardened and properly stored, royal icing decorations will not soften or crumble. Be sure to keep royal icing decorations away from bright light when storing, as colors can fade.

The recipe for royal icing is easy to make, but just as with class buttercream icing, it is important for you to pay attention to the icing consistency and store it properly prior to decorating.

Royal Icing Recipe

3 level tablespoons (30 g) Wilton Meringue Powder

1 lb. (450 g) sifted pure cane confectioners' sugar

5 tablespoons (75 mL-120 mL) lukewarm water

Note: Make sure all utensils are grease-free.

Place confectioners' sugar and meringue powder in a bowl. Stir or mix at low speed until blended. Add water and mix 7 to 10 minutes at low-medium speed until icing turns from shiny to dull and loses its sheen. To prevent drying, be sure to cover the bowl with a damp cloth while working with icing.

Store in an airtight container at room temperature for up to two weeks. To reuse, beat on low to restore original texture. Makes about 2½ cups (570 g).

Wilton Royal Icing Mix



A convenient mix for creating hard-drying flowers and other decorations! Makes 2 cups (480 g)—enough icing for about 280 drop flowers or 88 small roses. Certified Kosher.



The Three Essentials of The Wilton Method of Cake Decorating

It is very important to be aware of the **THREE ESSENTIALS OF THE WILTON METHOD OF CAKE DECORATING** as you decorate. Almost any issue you may encounter while you decorate can usually be resolved by referring to these three essentials. Just look for the icon!

1. Icing Consistency for Royal Icing

Icing consistency is the first of the **THREE ESSENTIALS OF THE WILTON METHOD OF CAKE DECORATING**. You will need to adjust the consistency of your royal icing depending on the decorations you will be making. To test consistency place 1 cup (240 g) of icing in a 9 oz. (266 mL) container (about 3 3/4 in. [9.5 cm] tall and about 2.75 in. [6.9 cm] dia.). Insert a straight 9 in. (22.8 cm) spatula in the center of the icing, all the way into the container. Lightly shake the container.

S = Stiff Consistency Icing



Stiff icing: Spatula will not move.

The Wilton royal icing recipe produces stiff consistency icing.

M = Medium Consistency Icing



Medium icing: Spatula will move slightly and start to lean.

To convert stiff royal icing to medium consistency, add 1/8 teaspoon (0.62 mL) to 1/4 teaspoon (1.25 mL) water per cup (240 g) of stiff consistency icing; add water a few drops at a time. Stir icing well before adding additional water.

T = Thin Consistency Icing



Thin icing: Spatula will fall over.

To convert stiff royal icing to thin consistency, add 1 teaspoon (5 mL) water per cup (240 g) of stiff consistency royal icing; add water a few drops at a time until you reach the proper consistency.

Note: To thicken royal icing, add a teaspoon of confectioners' sugar at a time per cup of icing until the correct consistency is reached. Icing consistency for buttercream is slightly different than for royal icing. Consult your Certified Wilton Method Instructor or reference Course 1—Building Buttercream Skills when using buttercream.

2. Bag Position

Correct bag position is the second of the **THREE ESSENTIALS OF THE WILTON METHOD OF CAKE DECORATING**. The shape and form of your final decorations is determined by the correct bag position. Bag positions are described in terms of both angle and direction. Angle refers to the position of the bag relative to the work surface. Direction refers to where the back of the bag is pointed.

90° Angle



90° angle is straight up, perpendicular to the work surface. It is used when making stars or drop flowers.

45° Angle

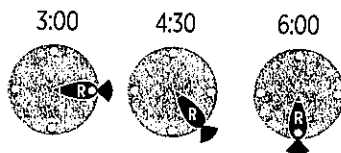


45° angle is halfway between vertical and horizontal. It is used for writing, borders and many flowers.

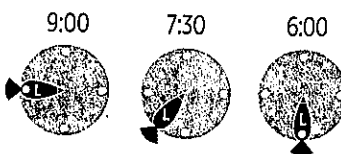
Direction

The angle of the bag to the work surface, when holding it at 45°, is only half of the story of bag position. The other half is the direction in which the back of the bag is pointed. Correct bag position is easiest to learn when you think of the back of the bag as the hour hand of a clock. Hold the bag with the tip in the center of the clock. Without moving the tip from that position, sweep out a circle with the back end of the bag. Pretend the circle you formed in the air is a clock face. The hours on the clock face correspond to the direction you point the back end of your bag.

Right-Handed



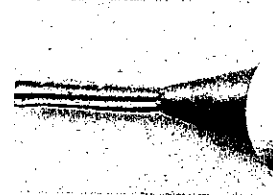
Left-Handed



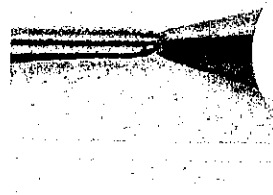
Right-handed directions will be labeled R; left-handed directions will be labeled L. Techniques which use the 6:00 direction are the same for both left- and right-handed decorators and are not labeled.

3. Pressure Control

Pressure control is the third of the **THREE ESSENTIALS OF THE WILTON METHOD OF CAKE DECORATING**. The size and uniformity of your icing designs are affected by the amount of pressure you apply to the bag and the steadiness of the pressure—how you squeeze and relax your grip on the decorating bag. Practice will help you achieve this control.



Light Pressure



Medium Pressure

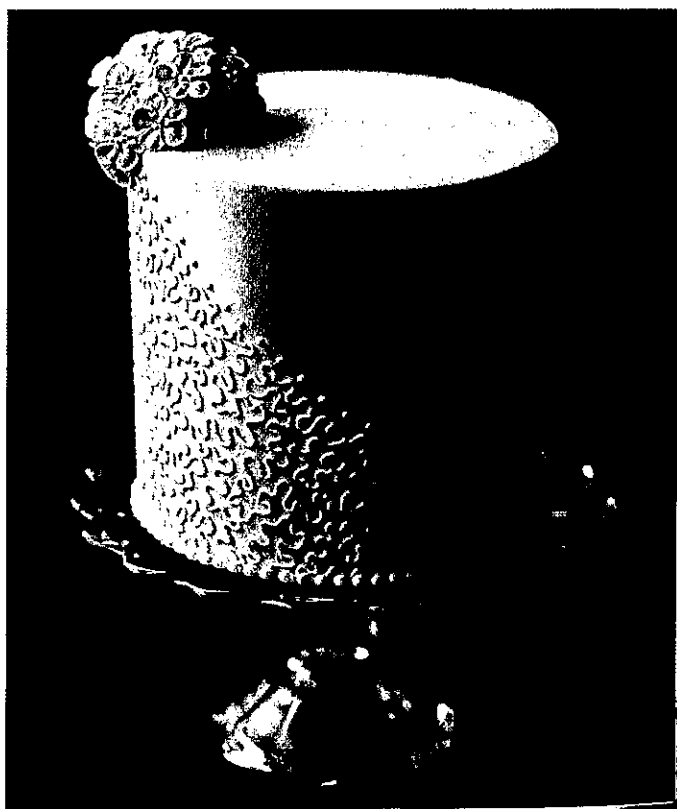
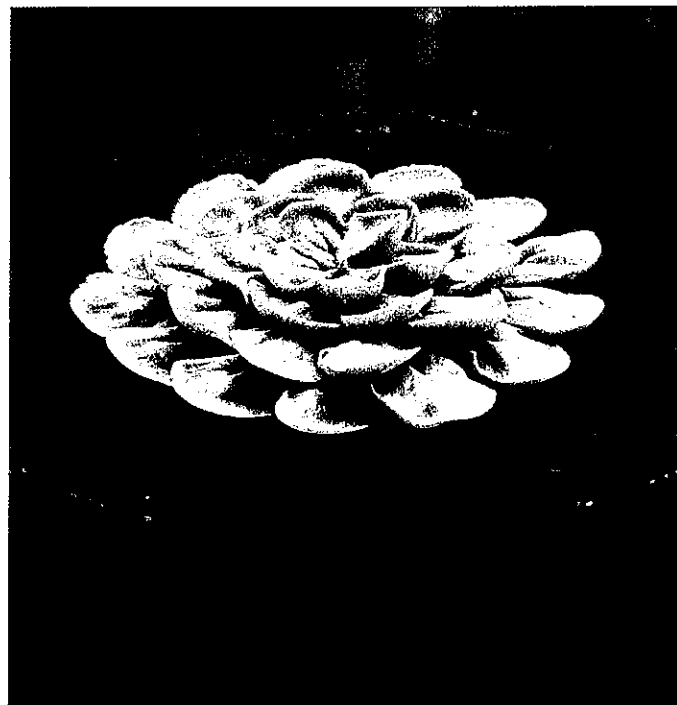


Heavy Pressure

Lesson 1

Be Inspired! Use Your Skills

Try some of these ideas on your cakes and other sweet treats.



Now Prepare:

- Practice techniques learned in class. Use the images throughout the lesson for your inspiration.

Getting Ready for Lesson 2

As you prepare for Lesson 2, you'll need several colors of royal icing (quantities listed below). Just follow the steps you learned today to get the best results. You'll also want to spend some time practicing the skills you learned today. Prepare a bag of icing and use your practice board!

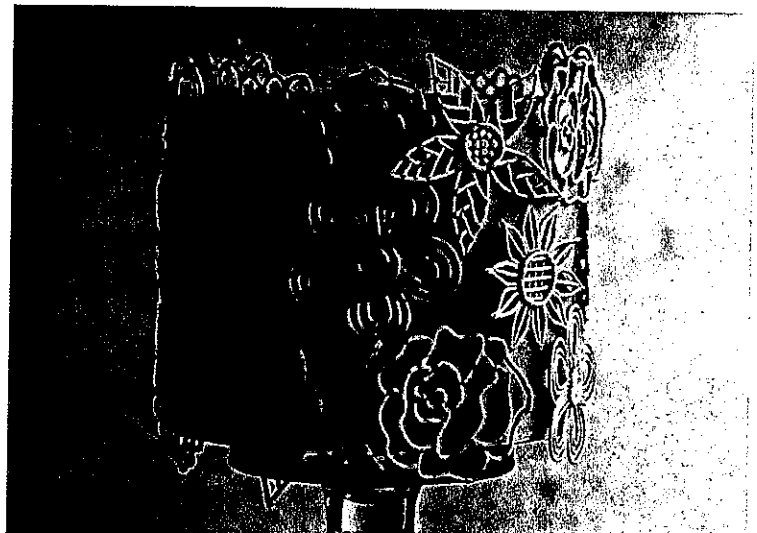
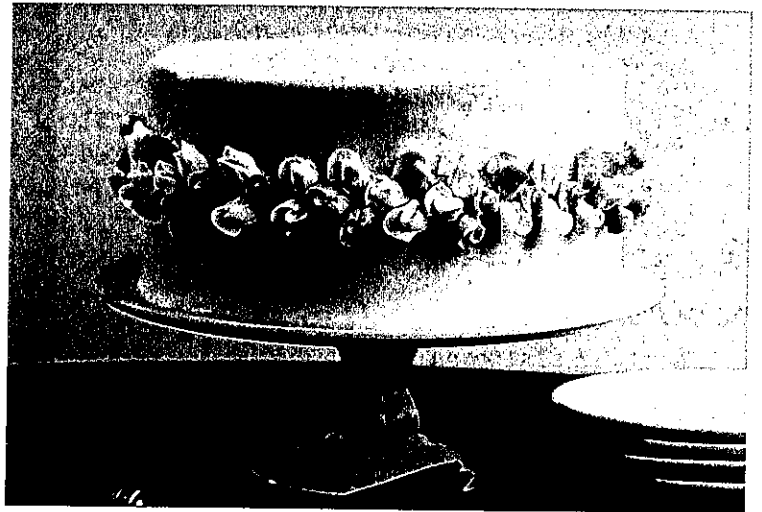
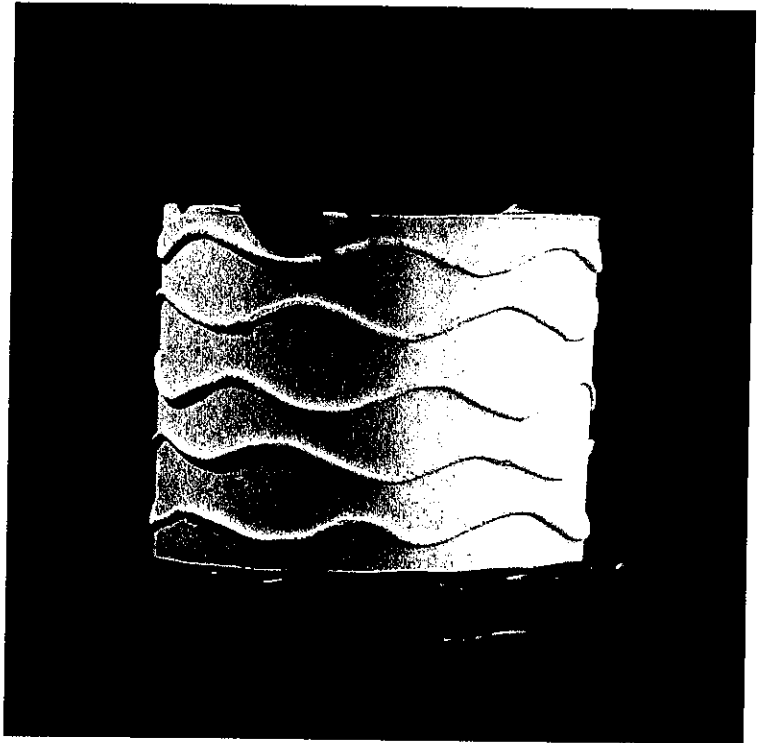
Please bring the following items to the next class.

FROM HOME

- 24 in. x 24 in. (60 cm x 60 cm) table cover (such as a folded bath towel or plastic tablecloth)
- Disposable cloth or paper towels
- Pencil or pen and paper
- Scissors
- Toothpicks
- Tape
- Several plastic cups or bowls for mixing icing
- Small bottle of water (squeeze bottle preferred)
- Gallon size (10.56 in. x 11 in. [26.8 cm x 27.9 cm]) plastic bag for cleanup
- Parchment paper
- Large container or box for storing flowers and appliques
- 1 recipe (2½ cups [600 g]) of royal icing in the following consistencies:
 - 1 cup (240 g) stiff consistency icing tinted color of choice for rosebud, half rose and Wilton Rose
 - 1 cup (240 g) thin consistency icing tinted color of choice for appliques and flower centers
 - ½ cup (120 g) medium consistency icing tinted green for leaves, icing thinned for sepals and calyxes
- Prepare 3 unfilled Disposable Decorating Bags with couplers

WILTON PRODUCTS

- Contents of Course 2 Kit (see p. 2-3)
- Additional Disposable Decorating Bags or parchment bags
- Tip Covers (optional)



Lesson 2

Examples of What You'll Be Able to Make After Lesson 2

Getting Started

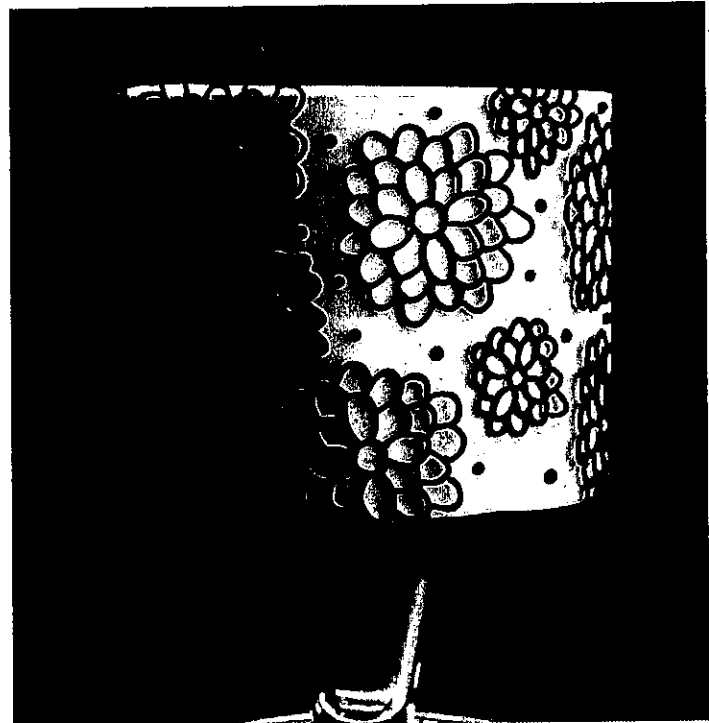
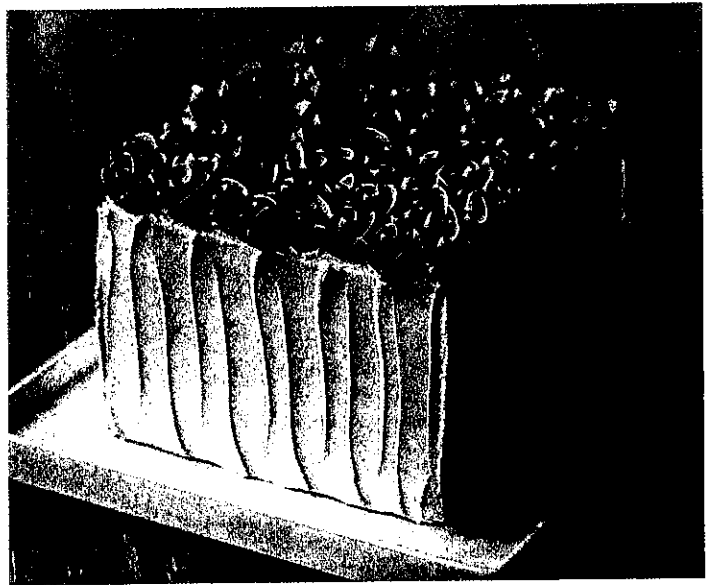
Please set up the following items for class.

FROM HOME

- 24 in. x 24 in. (60 cm x 60 cm) table cover (such as a folded bath towel or plastic tablecloth)
- Disposable cloth or paper towels
- Pencil or pen and paper
- Scissors
- Toothpicks
- Tape
- Several plastic cups or bowls for mixing icing
- Small bottle of water (squeeze bottle preferred)
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 - ½ cup (120 g) medium consistency icing tinted green for leaves, icing thinned for sepals and calyxes
- Prepare 3 unfilled Disposable Decorating Bags with couplers

WILTON PRODUCTS

- Contents of Course 2 Kit (see p. 2-3)
- Additional Disposable Decorating Bags or parchment bags
- Tip Covers (optional)



Royal Icing Appliqués

Tip 2 or 3

Disposable decorating bag
with coupler

Tape

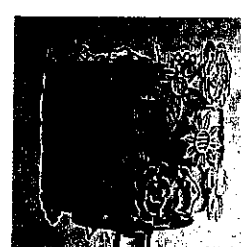
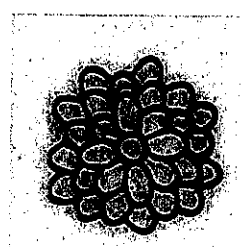
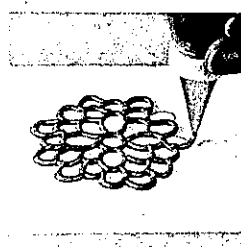
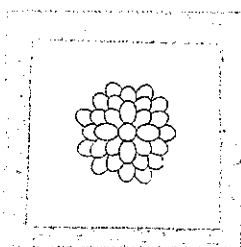
Appliqué Pattern



Icing
Consistency



Bag
Position



- Place parchment paper over your pattern and tape in place.

- Hold decorating bag and tip and following the pattern, pipe outlines.
- Let royal icing appliqués dry overnight.

- To remove appliqués, gently slide spatula between appliqué and parchment.

- Attach royal icing appliqués using dots of icing.

Note: Royal icing appliqués make amazing cake and treat toppers.

Rosebud

Tip 104 for petals

Tip 3 for calyx and sepals

Disposable decorating bag
with coupler

Petal



Icing
Consistency



Bag
Position

Calyx and Sepals



Icing
Consistency



Bag
Position



Back Petal

- Hold decorating bag with wide end of tip touching the surface. Narrow end of tip is about ¼ in. (6 mm) off the surface just left of center.
- As you squeeze, move tip along the surface away from you in a straight line about ½ in. (3 mm) long.
- Pause the motion but continue squeezing to let the icing fan out.
- As you return to the original position, release pressure about halfway back.
- Move tip to the starting point, stop pressure and pull tip away.

Top Petal

- Hold the decorating bag and tip as you did for the back petal: the wide end of tip down, touching the surface, and the entire length of the tip opening touching the outer edge of the right side of the back petal.
- Squeeze and lift the tip slightly, letting the icing catch the edge of the back petal, curling naturally.
- When the icing rolls up to cover the back petal, lower the tip, release pressure and pull tip away.

Center Sepal

- Using tip 3, begin at base of rosebud.
- Squeeze with steady pressure as you slowly move up the surface of the rosebud.
- Relax pressure as you pull bag away from the flower to form a point.

Side Sepals

- Repeat, making a sepal on the left and right sides.

Calyx

- Insert tip 3 into base of the center sepal.
- Squeeze, letting icing build up.
- Slowly draw tip toward you, relaxing pressure as you move away from the flower.
- Stop pressure and pull tip away.

Now Prepare:

- Practice board, parchment paper, tip 2 or 3, and royal icing appliqué practice sheets. Use previously prepared disposable decorating bag with thin consistency icing.
- Rosebud practice sheet, tip 104 and previously prepared disposable decorating bag with stiff consistency icing.
- Prepare a disposable decorating bag with tip 3 and green thin consistency icing for calyx and sepals.

Half Rose

Tip 104 for petals

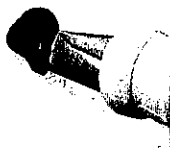
Tip 3 for calyx and sepals

Disposable decorating bag with coupler

Petal



Calyx and Sepals



Back Petal

- A half rose is a rosebud with two additional side petals.
- Use tip 104 to make base petal. Hold decorating bag with tip and keep the narrow end of the tip raised up and slightly to the side.
- Squeeze, move the tip along the surface away from you in a straight line about ¼ in. (6 mm) long. Pause, continue squeezing as the icing fans out.
- Return the tip to the original position releasing pressure, moving tip back to starting point. Stop pressure and pull tip away.

Top Petal

- Use tip 104 to make overlapping petal. Touch the wide end of the tip to the outside edge of completed petal. As you continue squeezing, the icing will catch the edge of the base petal and roll over it naturally.
- When the second petal looks complete, stop pressure completely, touch the tip back down to the surface and pull tip away.

Side Petals

- Using tip 104, make the right and left side petals. Touch the wide end of the tip to the left side of rosebud.
- Raise the tip, pull back down for a stand-up look.
- Repeat for right side petal.

Center Sepal

- Using tip 3, begin at base of rosebud.
- Squeeze with steady pressure as you slowly move up the surface of the rosebud.
- Relax pressure as you pull bag away from the flower to form a point.

Side Sepals

- Repeat as for center sepal.
- Place where flower meets the surface.

Calyx

- Insert tip 3 into base of the center sepal.
- Squeeze, letting icing build up.
- Slowly draw tip toward you, relaxing pressure as you move away from the flower.
- Stop pressure, pull tip away.

The Wilton Rose

Tip 12 for base

Tip 104 for petals

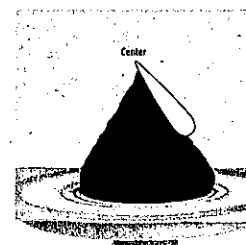
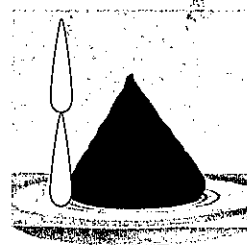
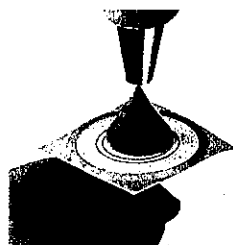
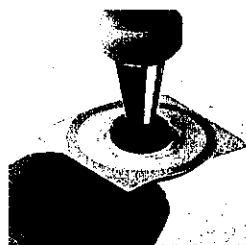
Disposable decorating bag with coupler



Base



Center and petals



Rose Base

- Hold decorating bag with tip 12 in one hand, flower nail in the other hand.
- End of tip should be slightly above center of flower nail at 90°.
- Using firm steady pressure, squeeze a heavy base of icing, keeping end of tip buried in icing as you squeeze.

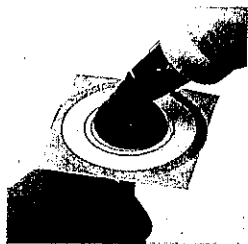
- Start to lift the tip and decrease pressure when the base fills out the first circle on the template.

- When rose base is 1½ times as high as the opening of tip 104, stop pressure (about ¾ in. high [1.9 cm]), and pull up and lift away.

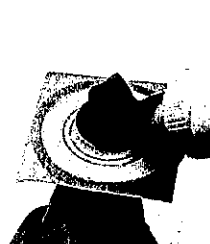
Rose Center

- Wide end of tip 104 should touch icing base at or slightly below the midpoint.
- Narrow end of tip should point up and slightly inward.

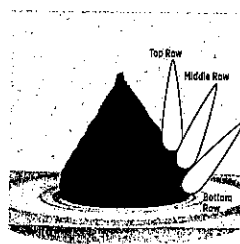
The Wilton Rose (continued)



- Insert tip into rose base about halfway from the top.

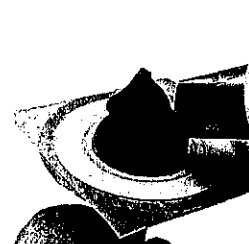


- Move tip down to bottom of base.
- Squeeze decorating bag, rotate flower nail and move tip up until the ribbon of icing overlaps itself at the top of the rose base to form a small cap.
- Stop and lift tip away.

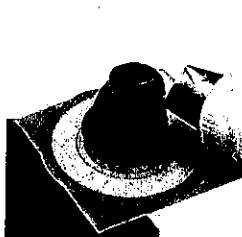


Top Row of Petals (three petals)

- With tip 104 straight up and down, touch base of tip to the rose center about half way down from the top.



- Turn nail 1/3 of a rotation as you squeeze bag with steady pressure and move tip up and down to form a shaped, upright petal. The spin of the nail and the movement of the tip forms the shape of the petal.



- Stop squeezing, then lift tip away.
- Wide end of tip must touch rose base at all times so the petals will attach.
- Be sure tip is clean before you start each petal.
- Overlap each petal slightly on the previous petal.



- Repeat for the next two petals. Turn nail 1/3 of a rotation for each petal in this row.

Middle Row of Petals (five petals)

Proceed exactly as you did for the top row of petals:

- Start with wide end of the tip touching rose base directly beneath center of one of the top row petals.

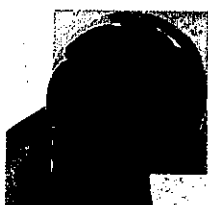


- Narrow end of tip is leaning out slightly.
- Make five petals turning nail 1/3 of a rotation for each petal.
- Petals in this row should be the same length as petals in the top row.



Bottom Row of Petals (seven petals)

- Continue piping petals as you did for middle row, except for these changes.
- Narrow end of tip is angled out further so petals appear open.
- Wide end of the tip touches rose base directly beneath the center of one of the petals of the middle row.
- Squeeze and turn nail 1/3 turn as you move the tip up and relax pressure.



- Stop squeezing, then pull tip away, forming the first petal. Repeat for a total of 7 petals.
- Each petal should be the same length as petals in the previous rows.

Now Prepare:

- Practice board, half rose practice sheet, tip 104 and previously prepared decorating bag with icing of choice for the half rose.
- Flower nail, rose template parchment square, tip 12 and previously prepared disposable decorating bag with icing of choice for The Wilton Rose.

Lesson 2

Helpful Hint

Two-tone roses give your sweet treats an amazing look! Use different icing color shades and experiment to get the effect you'll love!

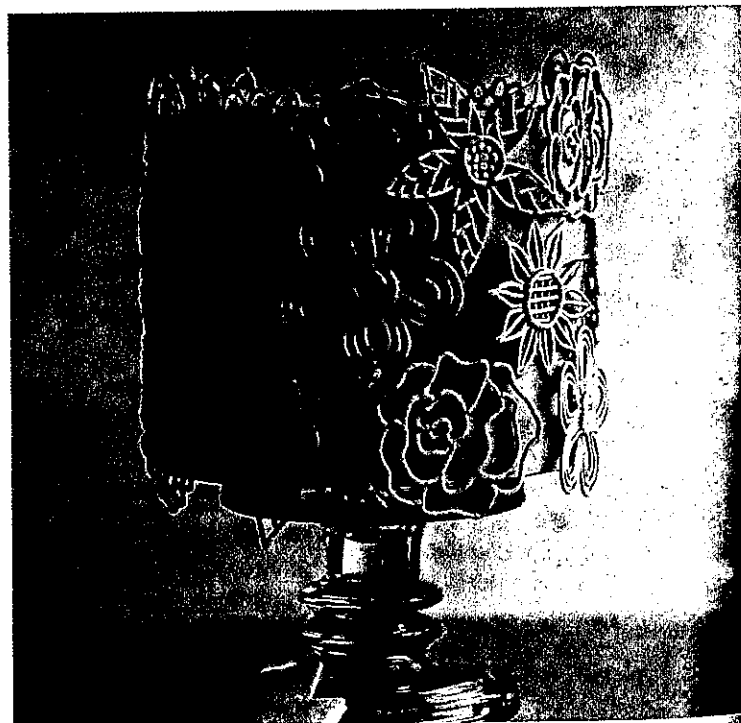
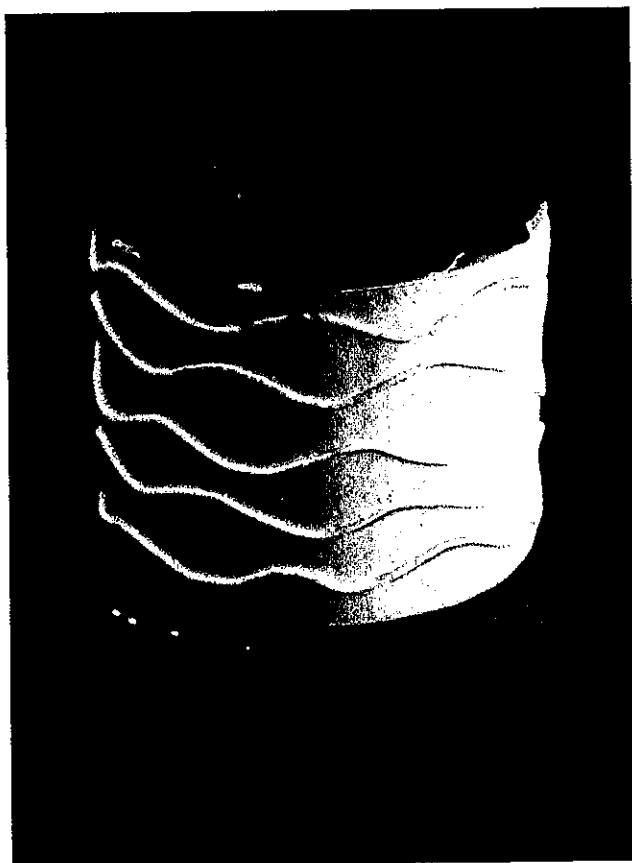
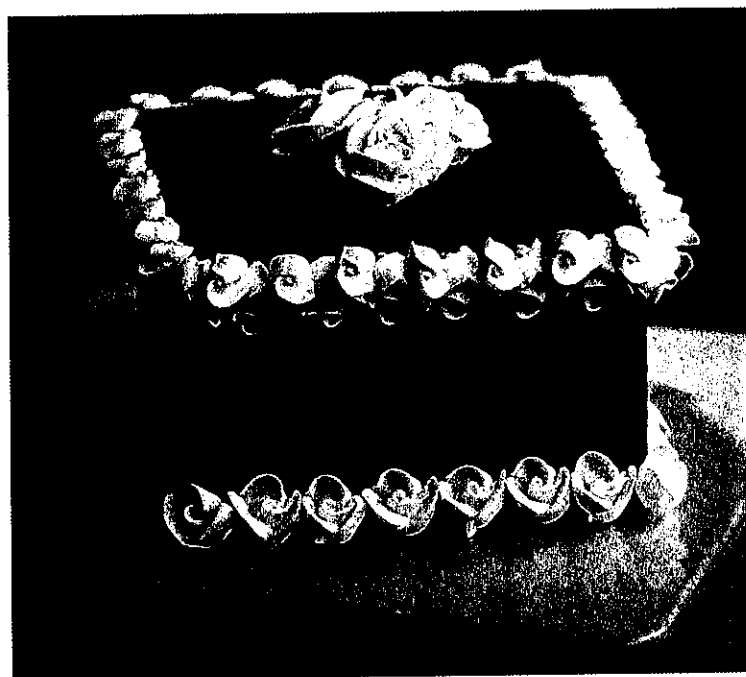
Here's how to do it: Pipe the base, center bud and 1st row of petals in a darker shade of icing. Using a lighter shade of the same color icing, pipe remaining petals.

Carry the color theme further and create an ombre effect by piping tri-tone roses in three shades of color, using light, medium and dark tinted icing shades.



Be Inspired! Make Extraordinary Sweet Treats

Use the techniques learned in Lesson 2 to create extraordinary cakes and sweet treats for all your celebrations.



Getting Ready for Lesson 3

For Lesson 3, you'll need to prepare several colors of royal icing (quantities listed below). You will use this icing to create more beautiful flowers for your cake design. You'll also want to spend some time practicing the skills you learned today. Prepare a disposable decorating bag of icing and use your practice board and flower nail.

Please bring the following items to the next class.

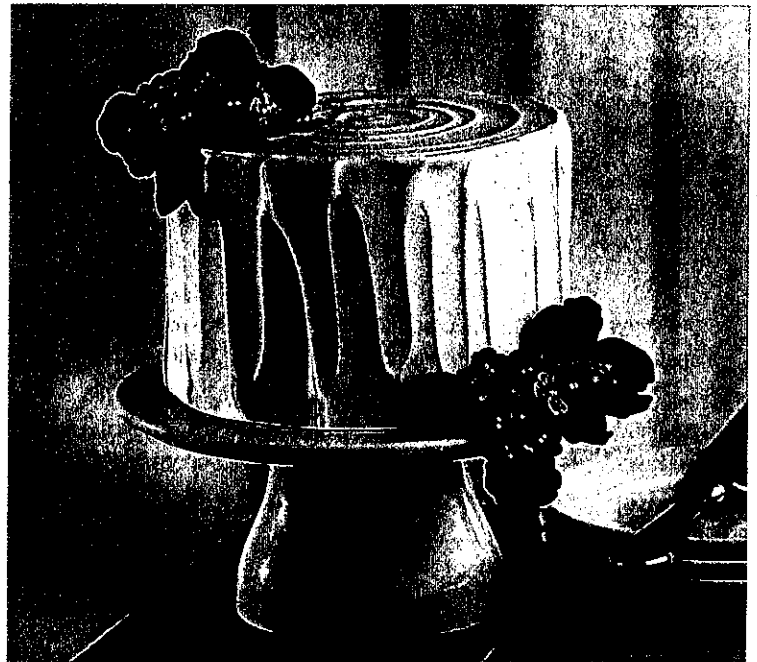
FROM HOME

- 24 in. x 24 in. (60 cm x 60 cm) table cover (such as a folded bath towel or plastic tablecloth)
- Disposable cloth or paper towels
- Pencil or pen and paper
- Scissors
- Toothpicks
- Several plastic cups or bowls for mixing icing
- Gallon size (10.56 in. x 11 in. [26.8 cm x 27.9 cm]) plastic bag for cleanup
- Parchment paper
- Small bottle of water (squeeze bottle preferred)
- Container for storing flowers
- 2 recipes (5 cups [1.2 kg]) of royal icing in the following consistencies:
 - 1½ cups (360 g) stiff consistency icing white (do not tint) for lily and poinsettia
 - 1½ cups (360 g) medium consistency icing tinted violet for violet and pansy
 - ½ cup (120 g) medium consistency icing tinted green for stems and leaves
 - 1½ cups (360 g) medium consistency icing tinted yellow for pansy petals and pansy, poinsettia and violet centers
- Prepared empty Disposable Decorating Bags with couplers

WILTON PRODUCTS

- Contents of Course 2 Kit (see p. 2-3)
- Additional Disposable Decorating Bags

What You'll Be Able to Make After Lesson 3

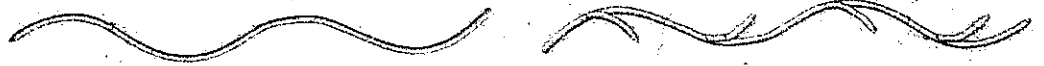


Stem

Tip 3

Disposable decorating bag with coupler

M Icing Consistency



Main Stem

- Hold decorating bag with tip and using steady pressure, glide tip along the surface to draw flowing curves.

- Stop pressure and pull tip away.

Secondary Stems

- Lightly insert tip into main stem.
- With steady pressure, glide tip along the surface to pull out a secondary stem

- curving away from the main stem.
- Stop pressure and pull tip away.

Leaves

Tip 352

Disposable decorating bag with coupler

M Icing Consistency



Basic Leaf

- Hold decorating bag with tip and lightly touch the surface with the points of tip aligned vertically.
- Squeeze hard to build up base.
- Slowly raise tip slightly.
- Relax pressure as you pull away to form the leaf point.
- Stop pressure and pull tip away.



Ruffled Leaf

- Tip should lightly touch the surface with the points of tip aligned vertically.
- Squeeze hard to build up base.
- Slowly move tip up and down to form a ruffle as you build the leaf.
- Stop pressure and pull tip away to form the point.



Stand Up Leaf

- Tip should lightly touch the surface with the points of tip aligned vertically.
- Squeeze hard to build up base.
- Slowly raise tip away from surface as you build the leaf.
- Stop pressure and pull tip away to form the point.

Violet Leaf

Tip 104

Flower nail

Disposable decorating bag with coupler

Parchment square

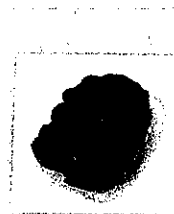
M Icing Consistency



- Hold decorating bag with wide end of tip lightly touching the center of the flower nail.
- Squeeze with medium pressure and using a slight jiggling motion, slide tip up about 1/8 in. (3 mm) to 1/4 in. (6 mm),



- then begin turning the nail, continuing the jiggling motion.
- After the top of the leaf is formed, continue the jiggling motion as you move back to the starting point. **Note:** nail will only turn 1/2 turn to make the leaf.



- Stop pressure and pull tip away.

Now Prepare:

- Practice board, stems and leaves practice sheets, and previously prepared disposable decorating bag with green icing.

Lesson 3

Pansy

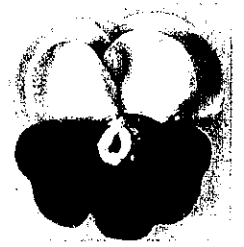
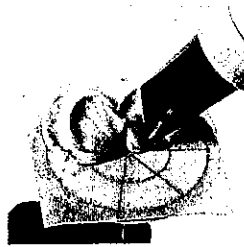
Tip 104 for petals

Tip 1 for center

Flower nail with violet template

Parchment square

Disposable decorating bag with coupler



Center



- Hold decorating bag with wide end of tip 104 lightly touching the center of the nail; narrow end is pointing out and angled $\frac{1}{4}$ in. (6 mm) above the nail surface.
- Pipe two back petals, squeezing and moving tip out to edge of nail. Turn nail $\frac{1}{4}$ turn slowly while squeezing; relax pressure as you move back to center of nail, allowing the

- movement of the nail to form the first petal.
- Stop pressure; pull tip away.
- Repeat to form second back petal.
- To form top petals with bag still at a 45° angle, raising the narrow end of the tip slightly, pipe a smaller flower petal on top of first petal.
- Repeat to form second front petal.
- For bottom petal, rotate flower nail 180°

- to work on the open portion of the nail.
- Position tip at a 45° angle with wide end of tip lightly touching the center of the nail; narrow end is pointing out and angled $\frac{1}{4}$ in. (6 mm) above the nail surface.
- Squeeze out a single bottom petal the same width of the two back petals, using a slight back and forth hand motion for a ruffled effect.

- For flower center, position tip at a 90° angle to the center of the flower nail.
- Use tip 1 to pipe a string loop center onto the bottom single petal.
- For a more natural shape, place in the wave flower former set to dry overnight.

Violet

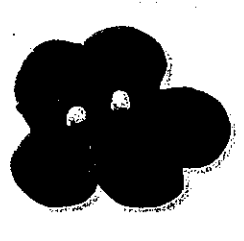
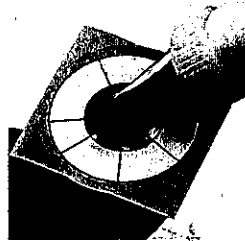
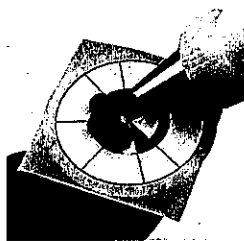
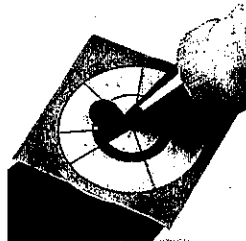
Tip 59s for petals (101s for Left-handed)

Tip 1 for center

Flower nail with violet template

Parchment square

Disposable decorating bag with coupler



Center



- Hold decorating bag with tip lightly touching surface.
- Squeeze with light pressure, move tip out slightly as you turn the nail to form first petal.
- Relax pressure as you move tip back to starting point. Stop and pull tip away.

- Repeat to make two more petals.

- For top petals, rotate flower nail 180° to work on the open portion of the nail.
- Make two top petals shorter and rounder than bottom petals.

- Pipe center dots with tip 1.

Now Prepare:

- ☑ Flat flower nail, pansy flower template and parchment square. Previously prepared yellow and violet royal icing in disposable decorating bags and tip 104. Change to tip 1 for center loop.
- ☑ Flat flower nail, violet flower template and parchment squares.

Lily

Tip 366 for petals

Tip 14 for center

Disposable decorating bag

Lily nail

Foil square

Stamen cluster

Decorator brush

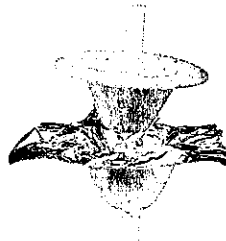
Green icing color



Icing Consistency



Bag Position



Using the Lily Nail

• To use the lily nail, hold it between the thumb and fingers of your left hand (right hand for left-handers).

- Place a foil square or a 3 in. (7.6 cm) square of aluminum foil over bottom half of nail.
- Gently press top half of the nail into foil.
- Tuck foil slightly under edge of

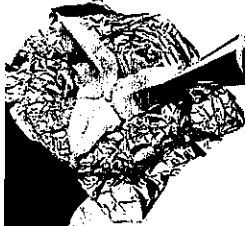
- bottom half of nail to secure.
- Remove top half of nail.
- Foil cup is now ready to use.

Piping Lily

- Hold pointed ends of tip 366 in a vertical position.
- Position tip inside the cup of the lily nail with bottom point of the tip against the inside of nail.



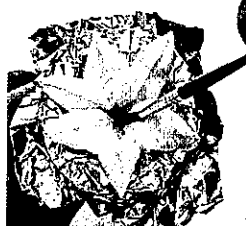
- With firm pressure, pipe a leaf shape beginning at bottom center of cup.
- Relax pressure as you reach top of nail.
- Pull gently to the edge of the foil cup as you release pressure to form a pointed petal.



- Turn nail 1/3 of a rotation and pipe another petal the same as the first one.
- The two petals will form a V shape.
- Be sure that tip stays in contact with the foil while piping inside the cup.
- Pipe a third petal to form a Y shape.



- Pipe three more petals between the first three petals.
- Avoid using heavy pressure or the center will fill with icing.



- Pipe a green tip 14 star in the center of flower.
- If desired, using a damp brush, brush green icing color slightly up the petals.



- Trim stems of lily stamens.
- Insert lily stamen cluster into the center of flower. Remove foil with flower and set aside to dry.

Poinsettia

Tip 366

Tip 2 for center

Disposable decorating bag

Lily nail

Foil square



Icing Consistency

Petal



Bag Position

Center



- Position foil halfway into the lily nail. Insert tip 366 into lily nail with pointed end of the tip in a vertical position touching the nail. Squeeze hard and pipe three leaf-shaped petals just over edge of foil cup.
- Stop pressure and pull tip away.



- Pipe three more petals, between the first three petals.



- Add six smaller leaf-shaped petals on top and between the larger ones.



- Pipe a cluster of seven tip 2 dots in the center.

Now Prepare

- Lily nail, foil square and stamen cluster. Use previously prepared white icing in disposable decorating bag and tip 366.
- Lily nail and foil square. Use previously prepared white icing in disposable decorating bag and tip 366.

Lesson 3

Principles of Floral Cake Design

Your finished cake will look spectacular when you follow the basic principles of design. Before you begin to decorate, plan how your cake will look. Begin with form—the shape and size of your cake. Consider balance—where and how the flowers are positioned. Decide what colors to use. How you position the elements of decoration—the message, the flowers and embellishments, plus the border and side treatments all impact the final look, and ultimately the success of your cake design!

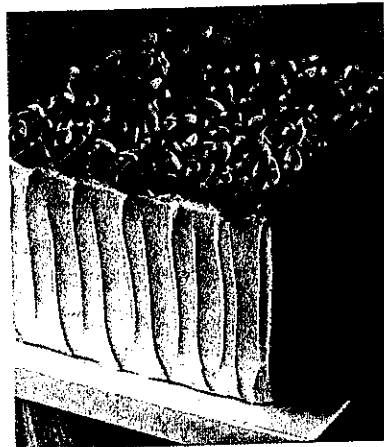
Size and proportion:

- Think about the size of your flower arrangement in relation to the size of your cake. If it is too large, your cake may look too crowded. If it is too small, it may look lost on your cake.
- The largest flowers are used as the focal point of your arrangement with small flowers used as fillers. Flowers are usually smaller and are spaced further apart as you move away from the focal point.
- If borders are used, keep the size in proportion to the size of the cake.



Form

- Think about the overall size and shape of your cake—round, oval, square or heart; one-layer or multi-tier; small or large.
- Form is how all the decorations work together for a beautiful presentation within the dimensions of your cake.



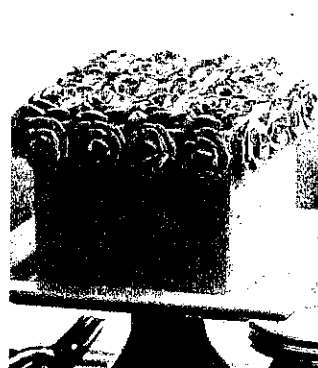
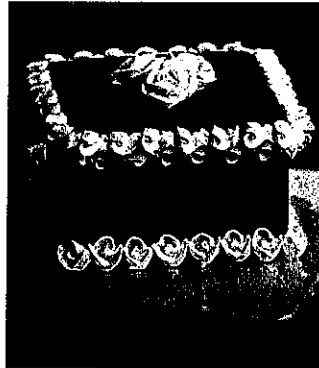
Balance

Defined as a harmonious or satisfying arrangement or proportion of parts or elements, balance refers to the way in which the decorations on a cake are arranged. Balance doesn't necessarily mean symmetry. Asymmetrical balance occurs when elements are placed unevenly, but work together to produce harmony overall.

Symmetry

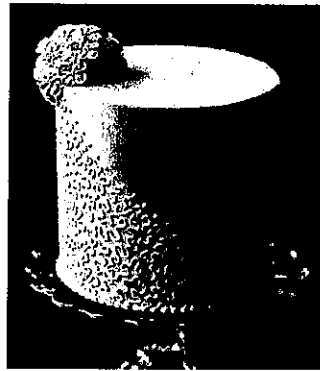
Beauty as a result of balance or a harmonious arrangement is what defines symmetry. Symmetrical designs are aesthetically pleasing and balanced proportionally.

In cake decorating, you would match the same number of decorations on all areas of the cake to produce a symmetrical design.



Asymmetry

An intentional unevenness in design defines asymmetry. In cake decorating, asymmetry presents some interesting patterns and possibilities that symmetry does not. It is unpredictable, interesting and suggests movement by the placement of the decorations.



Floral Cake Decorating

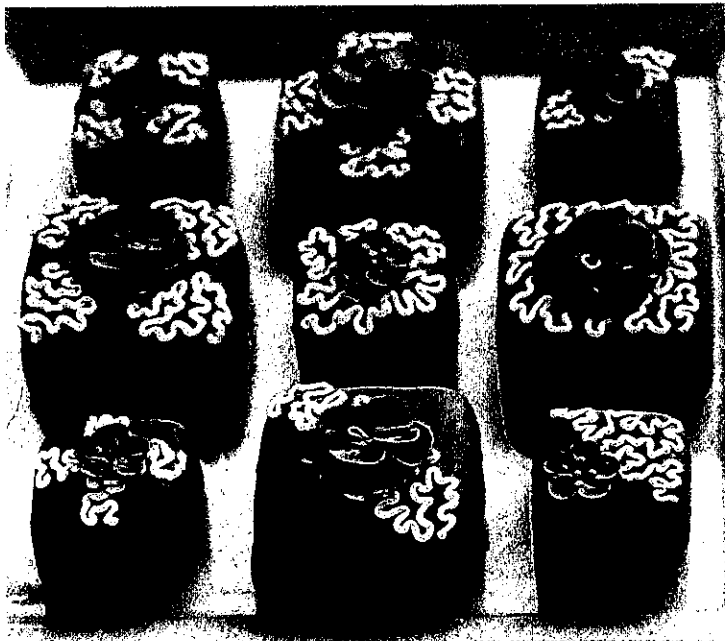
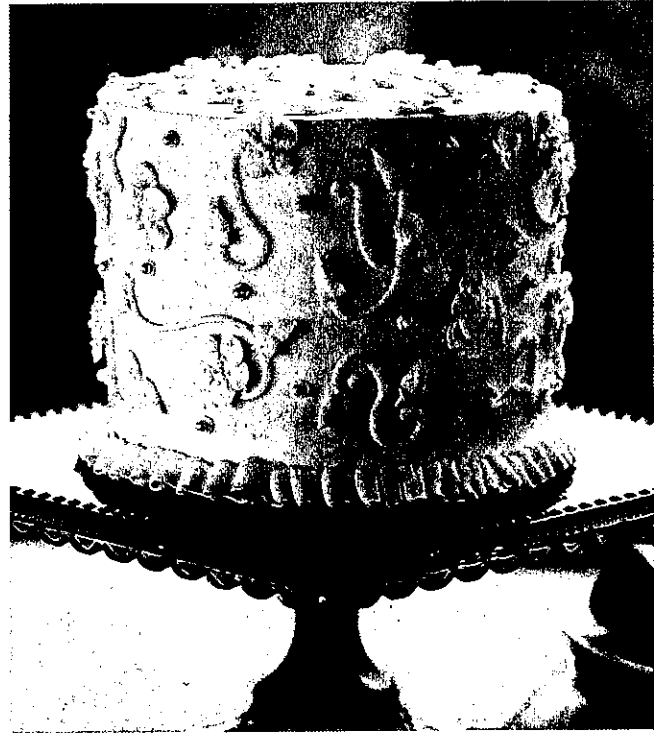
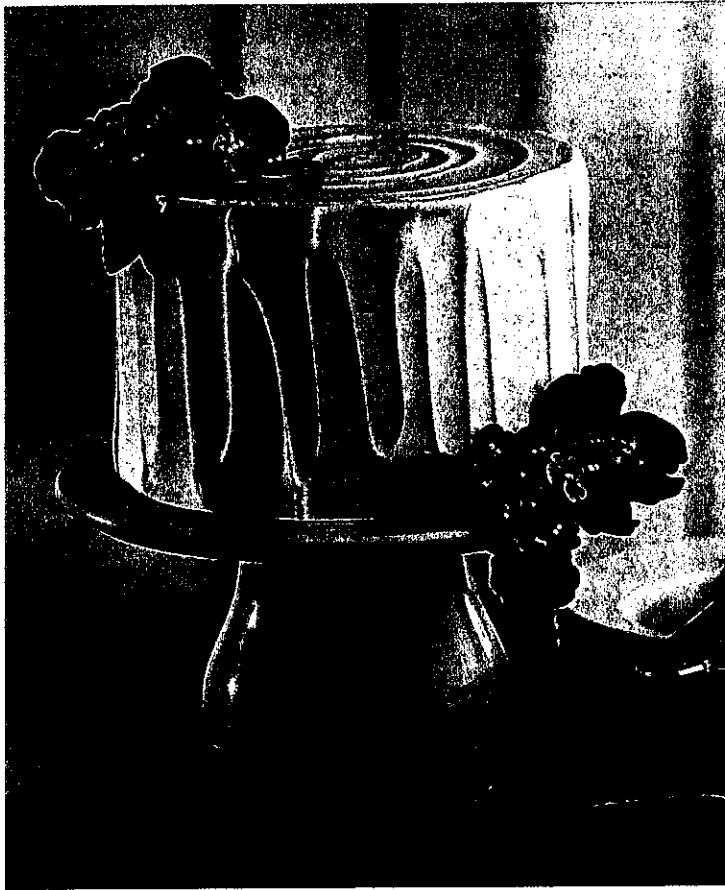
1. Prepare your cake. Ice smooth and position on a foil-covered cake board. The first element to decorate is the message. Center it on your cake top. Practice first, until you are comfortable with this technique.
2. Arrange flowers in an eye-pleasing design. Remember that odd numbers in groups of flowers are more interesting than even numbers. Add the illusion of movement by the way you position the flowers.
3. Add stems and leaves to your flowers to help unify your design. Pipe a border, taking into consideration the size needed—too small and it seems insignificant, too large and it will overpower the cake design.



Lesson 3

Be Inspired! Impress your Guests

The techniques you learned in Lesson 3 will help you create sweet treats that will impress your family and all your guests.



Now Prepare

- Create additional flowers, if needed, for final cake design.

Getting Ready for Lesson 4

As preparation for Lesson 4, you'll need to bake a 1-layer or 2-layer 8 in. (20.3 cm) cake. Level and torte; fill if desired. Ice smooth so it is ready to decorate. You'll also want to prepare any royal icing appliques or flowers for your final cake and allow enough time for them to dry. Come prepared with your icing ideas to finish your final cake in class.

Please bring the following items to the next class.

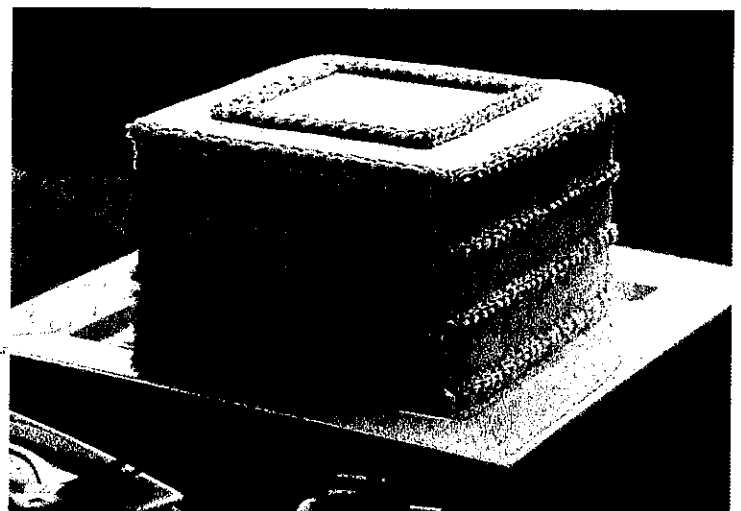
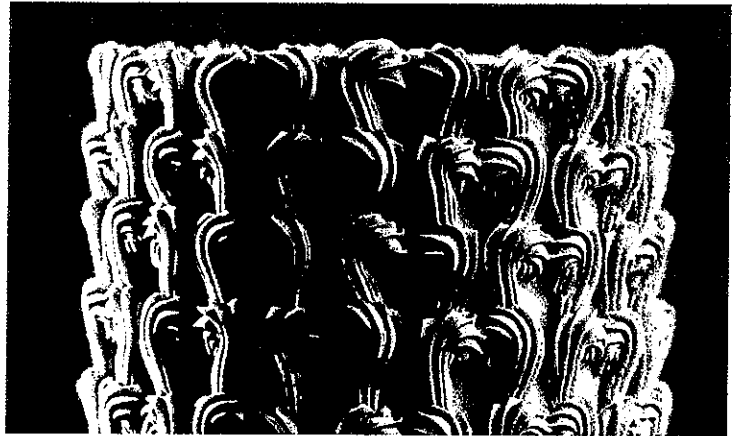
FROM HOME

- Cake design sketch
- 1- or 2-layer cake, leveled, torte and filled (optional), iced smooth and ready to decorate (on cake board or cake plate)
- 24 in. x 24 in. (60 cm x 60 cm) table cover (such as a folded bath towel or plastic tablecloth)
- Disposable cloth or paper towels
- Pencil or pen and paper
- Scissors
- Toothpicks
- Tape
- Several plastic cups or bowls for mixing icing
- Small bottle of water (squeeze bottle preferred)
- Gallon size (10.56 in. x 11 in. [26.8 cm x 27.9 cm]) plastic bag for cleanup
- Parchment paper
- Royal icing decorations (needed for final cake design)
- Box or cake caddy for transportation
- 1 recipe (2½ cups [600 g]) of MEDIUM CONSISTENCY BUTTERCREAM icing, UNTINTED (for borders, basketweave and final cake)
- 1 additional recipe (2½ cups [600 g]) of royal icing prepared in needed consistencies for final cake.

WILTON PRODUCTS

- Contents of Course 2 Kit (see p. 2-3)
- Additional Disposable Decorating Bags or previously prepared parchment bags (if needed)
- Tip Covers (optional)
- Cake Dividing Chart (optional)
- Decorating Turntable (optional)

Examples of What You'll be Able to Make After Lesson 4



Lesson 4

Getting Started

Please set up following items for class.

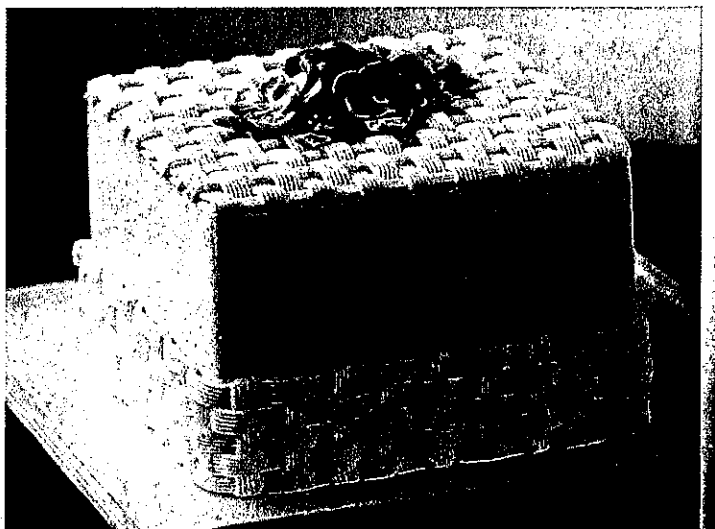
FROM HOME

- Cake design sketch
- 1- or 2-layer cake, leveled, torted and filled (optional), iced smooth and ready to decorate (on cake board or cake plate)
- 24 in. x 24 in. (60 cm x 60 cm) table cover (such as a folded bath towel or plastic tablecloth)
- Disposable cloth or paper towels
- Pencil or pen and paper
- Scissors
- Toothpicks
- Tape
- Several plastic cups or bowls for mixing icing
- Small bottle of water (squeeze bottle preferred)
- Gallon size (10.56 in. x 11 in. [26.8 cm x 27.9 cm]) plastic bag for cleanup
- Parchment paper
- Royal icing decorations (needed for final cake design)
- Box or cake caddy for transportation
- 1 recipe (2½ cups [600 g]) of MEDIUM CONSISTENCY BUTTER-CREAM icing, UNTINTED (for borders, basketweave and final cake)
- 1 additional recipe (2½ cups [600 g]) of royal icing prepared in needed consistencies for final cake.

WILTON PRODUCTS

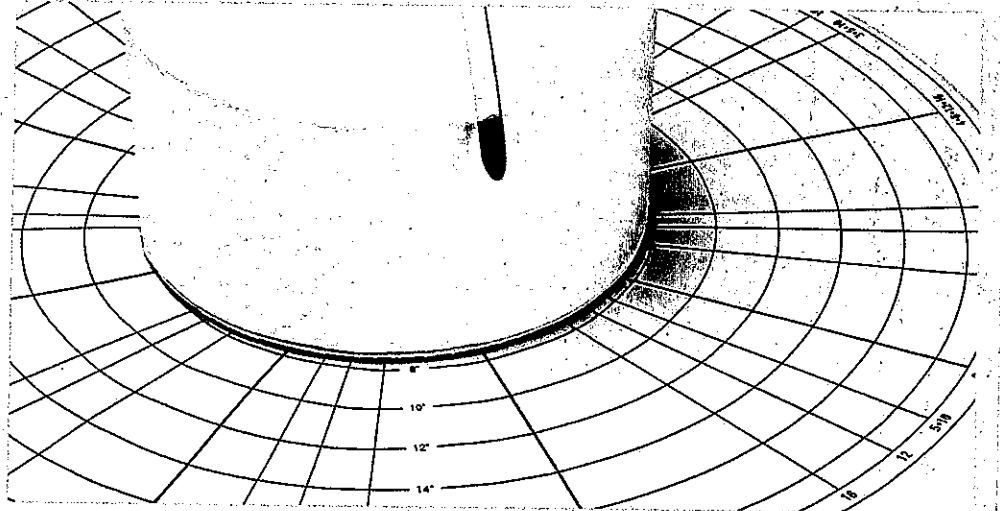
- Contents of Course 2 Kit (see p. 2-3)
- Additional Disposable Decorating Bags or previously prepared parchment bags (if needed)
- Tip Covers (optional)
- Cake Dividing Chart (optional)
- Decorating Turntable (optional)

Examples of What You'll Be Able to Make After Lesson 4



Wilton Cake Dividing Chart

It's easy to position your decorations perfectly using the Wilton Cake Dividing Chart. The chart helps you mark any size round cake up to 18 in. (45.7 cm) dia. into equal sections. Simply position cake on top of flexible plastic dividing wheel in the circle corresponding to the cake's size. Select the number of sections you want to space evenly around the cake (3, 4, 5, 6, 8, 10, 12 or 16). Use a toothpick or edge of spatula to mark top edge, sides or base of cake at points where you want design guides.



Basketweave

Tip 47

Disposable decorating bag with coupler

Buttercream Icing

M Icing Consistency

Vertical Lines



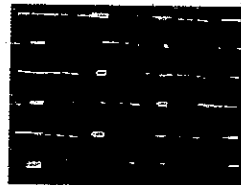
Horizontal Lines



- Ice surface with same color icing as basketweave.
- Position tip serrated side up. Squeeze, allowing icing to attach to surface, then continue squeezing out a vertical line from the top of the cake to the bottom.
- Stop pressure; pull tip away.
- Squeeze out short horizontal stripes of icing over the vertical stripe starting at the top.
- The amount of space left between horizontal stripes should be the same as the width of the tip opening; and the length of each stripe should be identical.
- Squeeze next vertical line over ends of horizontal stripes.
- Start next set of horizontal stripes by burying the tip under the first (or previous) vertical line.
- Repeat the pattern of vertical and horizontal stripes. Be sure to cover the ends of the horizontal stripes with the next vertical line.
- Continue pattern until desired area is covered.

Helpful Hint

Use different decorating tips to change the look of the basketweave technique.



Basketweave tip 47 flat side



Combine basketweave tip 47 serrated side with round tip 7



Star tip 18

Now Prepare:

- Practice board, basketweave practice sheet, disposable decorating bag filled with previously prepared medium consistency buttercream icing and tip 47.

Lesson 4

Reverse Shell

Tip 21

Disposable decorating bag with coupler



Icing Consistency



Bag Position



- Hold decorating bag with tip slightly above the surface, squeeze hard, letting icing fan out generously as it forces the tip up.
- To form curve, lift tip up and over the shell as you move the tip from 9:00 to 12:00 to 6:00.



- Relax pressure as you lower the tip while pulling the bag toward you at 6:00.
- Center of fanned portion should align with the tail.



- Begin next reverse shell about 1/4 in. (6 mm) away from where you ended the previous one.
- Pipe shell moving from 3:00 to 12:00 and 9:00 to 6:00.



- To make a reverse shell border, continue piping a chain of reverse shells.
- Fanned end of each new reverse shell should just cover the tail of the previous one.

Rope

Tip 21

Disposable decorating bag with coupler



Icing Consistency



Bag Position



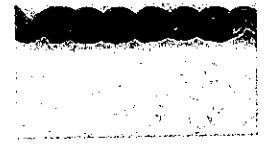
- Hold decorating bag with tip lightly touching the surface. Using a steady, even pressure, move the tip in a gentle sideways S curve. Stop pressure and pull tip away from surface.



- Insert tip under the bottom curve of the S shape.



- Squeeze the bag with steady pressure as you pull down, then lift the tip. Move up and over the tail of the S as you continue to squeeze and form a hook.



- Keep spacing as even as possible and S curves uniform in thickness, length and overall size. Be sure to tuck the tip into the bottom curve of the previous S before you begin squeezing, to insure the clean, continuous look of a rope.

Now Prepare:

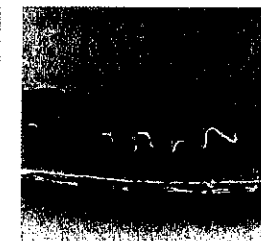
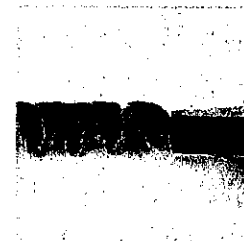
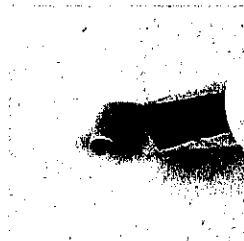
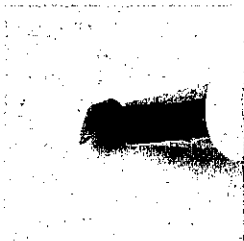
- Practice board, reverse shell practice sheet, and disposable decorating bag filled with previously prepared medium consistency buttercream icing and tip 21.
- Rope practice sheet.

Classic Ruffle

Tip 104

Disposable decorating bag with coupler

M Icing Consistency



- Hold bag with wide end of tip lightly touching cake surface and narrow end lifted up, away from the surface.
- As you pipe, the wide end of the tip remains lightly on the surface while the narrow end of the tip is raised and lowered as your hand moves back along a straight line.
- While piping, the movement of the narrow end of the tip will cause the icing to flare, creating the ruffled effect.
- Repeat the narrow up-and-down tip motion for the entire length of the ruffle. Stop squeezing and pull tip away.

Now Prepare:

- Practice board, classic ruffle practice sheet and disposable decorating bag filled with previously prepared medium consistency buttercream icing and tip 104.
- Using techniques learned throughout this course, complete final cake.

