

EXPLORE FONDANT AND GUMPASTE DESIGNS
Supply List
For Orange County Campus ONLY
Instructor – Jill Leckey – leckey@email.unc.edu

Welcome to Beginning Cake Design! Your instructor, Jill Leckey joined the Fearington House in 2005 as a Chocolatiere following training at The French Culinary Institute and the famed Jacques Torres Chocolate Shop in New York City. She is excited to bring her experience and expertise to our students and we are pleased to have her onboard!

Explore Fondant and Gumpaste Designs will begin Wednesday, March 3 until April 28, at the Orange County Campus – Hillsborough. The following supplies are necessary for success in this class and should be brought to the first class.

Visit our website www.durhamtech.edu for additional cake design offerings such as: Culinary Arts Career Training Program and the Beginning Wedding Cake Designs.

Required Materials for Class

- Apron paring knife or x-acto knife
- Smooth plastic mat - large
- Large and small off-set spatulas 5 # white fondant
- Variety of piping tips including Wilton #3, 4, 5,7,10 and 12
- Plastic piping bags
- Plastic rings and couplers
- Any size rolling pin
- Variety of food coloring (gel)
- Paper towels
- Scissors Scotch tape
- Package of 12” cake cardboards
- Turntable
- Set of paint brushes
- #10 white fondant – Satin Ice Brand (recommended)
- #5 gumpaste – Satin Ice Brand (recommended)

Many of these items are available at Michael’s and AC Moore. There are usually coupons in the Sunday paper for either stores or visit www.acmoore.com or www.michaels.com to print them online. You can interchange coupons from AC Moore, Michaels and JoAnn Fabrics only if they are generated from the newspaper or received in the mail.

NOTE: Each class will cover cake boards with fondant. You may need to purchase additional fondant for other classes.

HAVE FUN!!!