

## Holiday Cake Designs

Instructor – Janice Crissman  
Program Coordinator – Jacequeline Mitchell

[j\\_crissman@yahoo.com](mailto:j_crissman@yahoo.com)  
[mitchelj@durhamtech.edu](mailto:mitchelj@durhamtech.edu) – 919.536.7222 x4013

Janice Crissman is an award winning cake designer with a passion for teaching the art of cake design to students. Have fun learning and designing cakes for the upcoming winter holiday season! This is an opportunity to wow your friends and family!

For success in this class you will need the following supplies:

Bring to first class

- 8"x4" round cake covered with buttercream or fondant on a 10" round cake board covered in foil or freezer paper
- 1 24oz. box of Wilton fondant
- 1 pk. of premade Wilton Gumpaste (flowers on front of package)
- 9" Wilton rolling pin (or pvc pipe )
- Fall paste or gel colors
- Small amount. of shortening (Crisco)
- Mix equal amounts of powdered sugar and cornstarch and put in a dusting pouch (Wilton aisle)
- Edible glue (make by tearing up pieces of fondant or gumpaste and adding little water and nuke in microwave, then let it melt)
- 8" angle, straight or tapered spatula
- Wilton roll and cut mat (a vinyl mat, or something similar)
- Round natural color toothpicks
- Gumpaste tools (Wilton or similar)
- Wilton gumpaste cutters
- Small scissors
- Decorating bags, tips, and couplers
- 1 recipe for buttercream (no butter)
- Scotch tape
- Cake taker or cake box to take cakes home

NOTE: To save money ask friends to give you store coupons and register with AC Moore at [www.acmoore.com](http://www.acmoore.com) or Michaels at [www.michaels.com](http://www.michaels.com) to get coupons 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. USE your coupons! They are usually 40-50% off regular prices!

***HAVE FUN!!!***