

Beginning Wedding Cake Designs

Orange County Campus

Welcome to Beginning Wedding Cake Designs! Your instructor, Carmela Ionata is an experienced wedding and special occasion cake designer. In addition to being a cake designer, she is also a food stylist and floral designer! She is excited to bring her experience and expertise to our students and we are pleased to have her onboard!

Beginning Wedding Cake Design class will begin on Saturday, September 12, 2009 from 10:00 a.m. until 1:00 p.m. at our Orange County Campus in Hillsborough, NC. The following supplies are necessary for success in this class.

Supply List

Supplies are not needed until the second class!

All supplies can be purchased at Michael's or AC Moore.
Visit www.acmoore.com or www.michaels.com for coupons!

- 12" or 14" pastry bag, coupler, and #3 tip
- Small, inexpensive paintbrush
- Wilton fondant smoother
- Wilton ready to use fondant, 5# -- or homemade fondant made by recipe given in first class
- Wilton ready to use gumpaste or gumpaste mix
- White fabric-covered floral wire (1 pk)
- Rolling pin
- Wilton gumpaste tool kit
- Wooden dowels
- Wilton paste food color
- Toothpicks

Students will need to bring a frosted 8" or 9" round cake to the second class.