

Grade Level	8th-12th
Course Title	Mini Cakes
Tutor's Name	Ruth LaMarr
Class Description	This class is only for those who are genuinely interested in cake decorating. PLEASE DO NOT JOIN TO LICK FROSTING AND GOOF OFF! A lot of self prep will be involved, meaning that you will be bringing your own frosting and cakes. We'll cover the basics, from leveling and filling, to royal icing flowers, attempting to learn the basket weave design, as well as some other fun seasonal projects. We will have a great time, but will require persistence, patience, and initiative.
Tutor's E-mail	TheLAMARRS@gmail.com
Text/Materials	6 inch cake dummy, cake carrier, metal frosting spatula, food coloring or actual frosting dye, a pack of small cardboard cake circles, meringue powder, flower nail, tips: 2D, 1M, 233, 104, 12, 21, 18, 352, 16, 3, 366, 59s, 12, 21, 47, 352, and 3. A flower nail and cake turn table will also be needed, as well as a supply box for tips, which can be as simple as a plastic, washable pencil box. You will need to have a good supply of cake/frosting ingredients at home for your class assignments. :)
Class Fee (how is it used)	\$15.00 for table cloths, icing bags, decorations and embellishments, corn starch, Crisco, cling wrap, tin foil, baggies, and any other project ingredients that I didn't require students to buy.
Prerequisites	Tips: 2D, 1M, 233, 104, 12, 21, 18, 352, 16, 3, 366, 59s, 12, 21, 47, 352, 104, 14, 3, 3 couplers and a flower nail, metal spatula, turn table,
Class Limit	7
Semester	Fall Only