

Supply List Cupcake Bouquet

Approximate Cost of supplies is \$12 - \$15 plus \$8 payable to the instructor
for display base, plastic decorating bags, metal decorating tips and silk flowers

Purchase at your local grocery store

- One box of any flavor and brand of cake mix. Bake twelve regular size cupcakes (in regular paper cupcake holders) at home and bring them to class.
- Two cans of any flavor(s) and brand(s) of ready-made frosting. Don't frost your cupcakes at home - we'll be doing that in class.
- Three 6.4 oz cans of Betty Crocker "Easy Flow Decorating Icing" - select one can with green icing - then pick out two other colors you like. (The tops of these cans have plastic cake decorating tips attached to them. They're usually located on a shelf where the sprinkles/jimmies/colored sugars are).
- Three 12 oz - 12.5 oz cans (any flavors you like) of Solo Pastry and Dessert Filling. It's available in these flavors: Almond, Apricot, Blueberry, Cherry, Date, Nut, Apple, Pecan, Pineapple, Poppy, Prune, Raspberry and Strawberry.
- One can of Thank You brand ready-made pudding (your choice - vanilla or chocolate).
- Optional: One half cup each of chopped pecans and/or walnuts.

Bring from home

- Half roll each of wax paper, saran wrap, and paper towel
- Half box of toothpicks
- One regular dinner knife (a plastic knife is okay)
- Six teaspoons (spoons we eat with - not measuring teaspoons - plastic spoons are okay)
- Scissors
- Three wet dishcloths (stored in a baggie)
- Pen and paper for notes

If you have any questions please email the instructor, Andrea Janssen at ajanssen5@cs.com
or call her at 586.731.4681