

# Bows, Drapery and Ribbon Roses

In this 4 hour class you will learn a variety of Bows, Drapes and Ribbon Roses with a professional look.

First, you will learn the proper construction for stacking a tiered cake.

Next, I will demo bows, drapes, roses and embossing on fondant.

You will then work on the design for your cake and have 2 hours to complete the cake you designed.

You will take home a 3 tiered cake which you will have adorned with all of these techniques and more!

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What you need to bring to class:

- ❖ Dummy Cakes: a 6", 8" and 12"
  - You can use real cake if you prefer
  - Cover them in white fondant prior to class
  - Do not stack them
  - No marshmallow fondant and no borders on cakes.
- ❖ 14" heavy construction cake board, covered
- ❖ Turntable
- ❖ Pizza cutter
- ❖ 2 Rolling Pins - 1 Large and 1 Small
- ❖ Rolling Mat
- ❖ 3 to 4 pounds of fondant
- ❖ 1 pound of gum paste
- ❖ Food colors (Paste only)
  - Bring 2 of your favorite colors
- ❖ Toothpicks
- ❖ Box of tissue (plain, no lotion)
- ❖ Crisco Shortening (2 or 3 ounces)
- ❖ Ball Tool
- ❖ Foam Pad
- ❖ Paintbrushes (1 Large, 1 Medium)
- ❖ Box to transport finished cake home in, a moving box works well. Put some no-slip on the bottom of the box.