



Cupcakes 'N More Try-it Class



Instructor Guide

(Track as “other” – specify Cupcakes&More)

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Preface

This class is designed to introduce students to the very basics of cake decorating. It is geared to demonstrate the ease and fun of cake decorating by combining Basic Wilton Method Skills with Wilton's ready-to-use product. This is skills based class, so students will be able to design their own cupcake creations using the skills they learn. Some ideas for applying these skills are shown in the picture on the cover of the Instructor Guide. We suggest you make a display sample to help students come up with ideas of their own.

The Cupcakes 'N More Stand is featured in this class. It is not required that the students purchase it however you should display your sample on this stand and be sure to promote it in your class. Students will love the look achieved by showing off their cupcakes in such a fun way.

Use this class as an opportunity to promote your 4-week classes. Once your student's see how easy it is to create fun and unique cupcakes, they will be anxious to learn more. Be sure to have a flyer and information about your upcoming 4-week classes.

When teaching this class you should use Wilton Product based on your store's assortment. Wilton's "Cake Decorating Beginner's Guide" is the textbook for this class. Refer to it to illustrate applications for the technique you are demonstrating.

Plan to arrive at least 30 minutes prior to class to set up your table and product display.

Class Operations

Duration of Class

1 2-hour session

Suggested Tuition

\$10.00

Instructor Pay

\$60.00 includes class and prep time as well as the time and cost to prepare a class sample

Recommended Class Size

Minimum 6 Maximum 12



Note: The use of the Wilton Logo throughout this Instructor Guide indicates you should give you're your students information about the specific Wilton product listed.

Cupcakes 'N More

Wilton Method Instructor Supply List

Bring to class

- Wilton Starter Kit*
- Comfort Grip Spatula – small angled*
- Wilton's Cake Decorating Beginner's Guide
- Disposable Bags*
- Wilton Decorator Icing*
- Cupcakes 'N More Dessert Stand with display samples*
- Current Wilton Yearbook*
- Icing Colors*
- Color Mist™*
- Course 1 Lesson Plan*
- Waxed paper to demo on
- Attendance Sheet
- 6 – 8 cupcakes
- Class Tracking Form
- Student Data Forms
- Apron
- Scissors
- Toothpicks
- 2 small bowls or disposable cup to thin and color icing
- Apron
- Reusable disposable cloths (ie: Handi-wipes®)
- Several gallon-size plastic bag to take home soiled equipment
- Flyers for upcoming classes
- Interest Sheets for upcoming classes

(Instructors are expected to use Wilton Product exclusively in class.)

***Set up a product display using the following product from your store's assortment and the (*) starred items on the list above.**

- Sprinkles - variety
- Baking Cups - variety
- ColorMist™ - variety
- Cupcake Caddy
- Tube Icing - Variety
- Wilton Decorator Icing - Chocolate
- 5 lb tub White Creamy Decorator Icing

Class Summary

30 minutes prior to class	Prepare a product display and presentation table. (Refer to page 4 of this guide to select Product from your store's assortment.) <i>Depending on their procedures, be sure to either get permission from the on-duty store management regarding this or at least notify store personnel of your temporary use for this product.</i>
Time allotted	Subject
5 Minutes	Introduction
5 minutes	Wilton Ready-to-Use Icings <ul style="list-style-type: none"> • 1-lb can How to thin icing • 5-lb tub
15 Minutes	How to Ice Cupcakes With Spatula <ul style="list-style-type: none"> • Instructor Demos • Students ice cupcakes
15 Minutes	How to Prepare Disposable Bag How to ice cupcakes with a star tip <ul style="list-style-type: none"> • Instructor Demos • Students ice cupcakes using star tip
10 Minutes	How to Make Dots and Lines/Student Practice
10 Minutes	How to Make Pull-out Stars/Students Practice
10 Minutes	How to Make Rosettes/Students Practice
10 Minutes	How to Make Leaves/Students Practice
10 Minutes	Using Wilton Cake Decorating Accessories <ul style="list-style-type: none"> • Icing Colors • ColorMist™ • Tube Icing • Sprinkles • Baking Cups • Pre-made Icing Decorations
25 Minutes	Decorate Cupcakes <ul style="list-style-type: none"> • How to assemble Cupcakes 'N More Dessert Stand
5 Minutes	Wrap-up and clean-up

NOTE: All student practice is done with white icing. They may choose to color some of their icing when they decorate their cupcakes.



At least 30 minutes prior to class

- Select product from your store's assortment to set up a product display
- Set up a table for your presentation

Introduction

Time Allotted 5 Minutes

- ◆ Start class promptly
- ◆ Welcome students
- ◆ Introduce yourself
- ◆ Distribute Student Data Forms
- ◆ Circulate attendance sheet

Wilton Ready-to-Use Icings

Time Allotted 5 Minutes



Wilton Decorator Icing

- Comes in convenient 1-lb. can
- Stiff consistency maybe thinned to meet your decorating needs
- Good tasting
- Takes color well
- Also available in chocolate

Show students how to thin icing

- ◆ Place about 1 ½ cups of icing in a small bowl or disposable cup (Reserve the rest of the stiff consistency icing to add to thin icing in the event that it becomes too thin while working with it)
- ◆ Add water a few drops at a time until icing reaches a thin to medium consistency
- ◆ Don't thin the icing too much, the heat from your hands will continue to thin it as you work
- ◆ Pass the cup of icing so class can stir with spatula to feel consistency



Wilton White Creamy Icing

- Comes in a 5-lb. tub
- Its thin consistency makes it perfect for icing cakes
- Good tasting
- Takes color well
- Use right from the container for writing, printing as well as piping stars and shells – no thinning necessary

Show students how to ice cupcake using a spatulaTime Allotted 15 Minutes

- ◆ Begin with plenty of icing
- ◆ Spread icing over the top of cupcake being careful to keep icing between the spatula and the cake
- ◆ Smooth icing by holding the handle so the edge of the spatula blade is against the icing as you pull it over the top of the cupcake to remove excess icing
- ◆ Be sure to clean the icing off the spatula between each stroke as you smooth out the icing

- ◆ Students thin about 1 ½ cups of icing to a thin to medium consistency
- ◆ Students ice 3 or 4 cupcakes with spatula

Using a Disposable Bag and Tip to ice cupcakesTime allotted 15 Minutes**Wilton Disposable Decorating Bags**

- 12" Clear Plastic Decorating Bags
- May be used with or without a coupler
- Available in boxes of 12, 24, 50 and 100 count
- Disposable for easy clean-up

Show students how to prepare a disposable bag to use with a coupler

- ◆ Remove coupler ring
- ◆ Insert the coupler base into the bag
- ◆ Using a pair of scissors, score the bag in the center of the smooth part of the coupler
- ◆ Pull off the tip of the bag
- ◆ Place tip 21 on the end of the coupler and replace the coupler ring

- ◆ Fill the bag with the rest of the icing you thinned earlier
- ◆ Show students how to ice cupcakes beginning at the outside of the cupcake and circle around working toward the center until the top is covered

Note: Tell your students, "You can add a fun surprise inside your cupcake by inserting your tip into the top of the cupcake and piping some icing into the center as a filling. Your kids will love it"

- ◆ Students prepare disposable bag
- ◆ Students ice 3 or 4 cupcakes

How to Make Dots and LinesTime Allotted 10 Minutes

- ◆ Place tip # 3 on your decorating bag
- ◆ Refer to page 12 of the "Cake Decorating Beginner's Guide"
- ◆ Show how to make dots
- ◆ Show how to makes lines (follow the directions for outlines)

- ◆ Let students practice on a piece of waxed paper

How to Make Pull-out StarsTime Allotted 10 Minutes

- ◆ Use tip # 16 on your decorating bag
- ◆ Refer to page 14 of the “Cake Decorating Beginner’s Guide”
- ◆ See the paragraph under the steps for Stars
- ◆ Show how to make pull-out stars

- ◆ Students practice on a piece of waxed paper

How to Make RosettesTime Allotted 10 Minutes

- ◆ Use tip # 16 on your decorating bag
- ◆ Refer to page 15 of the “Cake Decorating Beginner’s Guide”
- ◆ Show how to make rosettes

- ◆ Students practice on a piece of waxed paper

How to Make LeavesTime Allotted 10 Minutes

- ◆ Use tip # 67 on your decorating bag
- ◆ Show students how to open tip by sliding a spatula between the prongs and gently rocking it back and forth to open tip until prongs are straight up and down
- ◆ Refer to page 16 of the “Cake Decorating Beginner’s Guide”
- ◆ Show how to make leaves

- ◆ Students practice on a piece of waxed paper

Using Wilton Decorating AccessoriesTime Allotted 10 Minutes**Wilton Icing Colors**

- Concentrated color won't thin icing
- Wide variety of colors
- Blends easily into icing
- Available individually or in kits

Show students how to color icing

- ◆ Use a small amount of Wilton Icing Color on a tooth pick
- ◆ Blend into icing with a spatula
- ◆ Color will intensify as it stands so don't overdo it
- ◆ If a deeper color is desired, use a clean toothpick to add more color to icing



ColorMist™

- Easy-to-use spray creates dazzling effects
- Available in 8 beautiful colors
- Colors match Wilton Icing Colors
- Certified Kosher
- 1 can covers approximately 4 dozen cupcake

Show how to use ColorMist™

- ◆ Cover work surface to protect from overspray
- ◆ Be sure nozzle is pointed toward red dot on can lip
- ◆ Shake can well before use
- ◆ Practice on a paper towel to get the feel of how it works
- ◆ Hold the can at 45° angle at least 6 inches from the surface you will spray



Wilton Tube Icing (It is not necessary to demo this, just show and give product information.)

- Same high quality as our Ready-to-Use Decorator Icing
- Available in White, Chocolate and 9 other colors
- Use either the plastic tips from the 5-piece Tip and Nail Set or standard decorating tips and coupler rings
- Colors match Wilton Icing Colors
- Certified Kosher



Sprinkles (It is not necessary to demo this, just show and give product information.)

- Come in everyday and seasonal colors and shapes
- Available in individual bottles or in 4 or 6-mix assortments
- Adds a fun festive touch to your cupcakes



Baking Cups (It is not necessary to demo this, just show and give product information.)

- Everyday, and seasonal design
- Licensed designs also available
- Perfect way to dress up your cupcakes



Icing Decorations (It is not necessary to demo this, just show and give product information.)

- Ready-to-use lay-on decorations to complete your party theme
- Available in everyday and seasonal styles
- Licensed designs also available
- Certified Kosher

Students Decorate CupcakesTime Allotted 25 minutes

- ◆ Students use the techniques they have learned, to decorate their cupcakes
- ◆ Students may color some of their icing if they so choose
- ◆ Students can create their own design using the skills they have learned

- ◆ WMI circulate and counsel

- ◆ Be sure to promote the Cupcakes 'N More Dessert Stand
 - Show some examples from the current Yearbook

Cupcakes 'N More Dessert Stand show examples from the current Yearbook

- Perfect way to display and serve their creations
- Holds 23 standard size cupcakes
- Easy to assemble
- Collapsible design for easy storage
- Angled holders give best view of cupcake tops

How to assemble Cupcakes 'N More Dessert Stand

- ◆ Using your stand, show how easy it is to assemble the Cupcakes 'N More Dessert Stand.

Wrap-up and Clean-upAllotted Time 5 minutes

- ◆ Explain – that this is just a beginning; with the skills they have learned in this class they will be able to create festive and fun cupcakes for any occasion
- ◆ Emphasize the fun and easy of cake decorating the Wilton Way
- ◆ Page through the Course 1 Lesson Plan to show them what will be taught
- ◆ Distribute Course 1 Flyers – Students can build on the skills they learned in this class if they come to your Course 1 class beginning _____.
- ◆ Invite students to register for your next class