Preparation

This course only covers the decorating portion of cakes, so you will need to bake and prepare cakes for following along.

I baked:

1. 3-7" round cakes for the wildflower cake.
2. 1-9"x13" quarter sheet cake, cut into 4- 4"x6" layers for the piped flower cake.
3. 1-12"x16" half sheet cake, cut into 4-5"x6" layers for the embroidery cake.

You can choose any flavor you like for your cakes. I recommend using a butter cake for the sheet cakes as these tend to be much more forgiving when cutting or carving them. You can also used a boxed cake mix which is nice to cut down the cost so you can practice. Any type of cake will do for the 7" rounds. If you don't have a 7" pan, the standard 8" round will do.

This course is built around Swiss Meringue Buttercream. You can use Italian Meringue Buttercream and you will achieve the same results. American Buttercream will yield different results and cannot be substituted for every technique in this course. If American is your preferred buttercream, that's OK! Just send me a message and I will let you know how to get similar results and help you troubleshoot.

I am providing links at the end of the course to the resources that will help you practice everything. There is a recipe that you download or print for Swiss Meringue Buttercream. I've also included a list of retailers that I personally use for specialty equipment, cake supplies, and gourmet ingredients. I will also include links to anything that I think will help you or be of interest.

Let's get started!