

Supplies

CUL161 – Cake Decorating

Required – You will need to bring the first day of class

- 6 boxes of cake mix – any flavor or brand you prefer
- 4 pounds unsalted butter
- 6 2 lb. bags of powdered sugar
- 4 cardboard cake rounds (*available at *Michael's, Wal-Mart or Hobby Lobby*) 8" or 9"
- Apron
- Box or cake carrier to take cakes home
- Basic cake decorating kit with pastry bags (20) (*available at *Kitchen Collection, Hobby Lobby, Wal-Mart or Michael's*)

NOTE: You will take all your cakes home to enjoy, so you are required to bring your own supplies. If you forget supplies, you may purchase them in class:

Prices:

- \$4.00 per pound butter
- \$3.00 per 2 pound bag of confectioner's sugar
- \$3.00 per bag of marshmallows
- \$5.00 for a basic tip set and 10 bags
- \$2.00 per cake round

We have various cake forms including wedding cake forms, heart shaped pans, tips, food coloring, etc. for you to work with on your cakes. We look forward to having you in class! If you have any questions, please contact:

Chef Amanda Potts – amanda.potts@centralaz.edu – 520-494-5222

Chef Gabriel Gardner – gabriel.gardner@centralaz.edu – 520-494-6418

Chef Clay Peden – clay.peden@centralaz.edu – 480-677-7869

*The stores mentioned on this list are provided for student convenience and not as an endorsement by Central Arizona College.

Supplies

CUL162 – Cakes, Fillings and Frostings

Required – You will need to bring the first day of class

- Box or cake carrier to take cakes home
- 2 oranges
- 2 lemons
- 4 2 lb. bags of confectioner's sugar
- 3 lbs. unsalted butter
- 2 lbs. chocolate chips
- Apron

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Supplies

CUL261 – Advanced Cake Decorating

Required – You will need to bring the first day of class

- 4 2 lb. bags of powdered sugar
- 4 boxes of cake mix – any flavor
- 2 lbs. of chocolate – semi-sweet chips or milk chocolate chips
- Box or cake carrier to take cakes home
- 6 1 gallon size and 6 quart size food storage bags
- Apron

Recommended: The following are available at *Michael's, Wal-Mart or Hobby Lobby:

- Wilton 10 piece Fondant/Gum Paste tool set
- Fondant Shaping Foam Set
- Small Rolling Pin – plastic preferred

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Supplies

CUL262 – Wedding Cakes

Required – You will need to bring the first day of class

- 5 boxes of cake mix – any flavor or brand you prefer
- 5 2 lb. bags of powdered sugar
- 2 lbs. of butter

NOTE: *These items are available at *Michael's, Wal-Mart or Hobby Lobby*

- 4 cardboard cake rounds – 9" or 10"
- Apron
- Wilton 10 piece Fondant Foam Shaping Set
- Fondant Foam Shaping Kit
- Box or cake carrier
- Basic cake decorating kit with pastry bags (20) *(available at *Kitchen Collection, Hobby Lobby, Wal-Mart or Michael's)*

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Supplies

CUL263 – Everything Chocolate

Required – You will need to bring the first day of class

- 2 lbs. unsalted butter
- 4 bags melting chocolate (candy melts) milk chocolate or dark chocolate
(available at Michael's, Wal-Mart or Hobby Lobby)
- 2 lbs. semi-sweet chocolate chips
- Apron
- Plastic container to take treats home

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