Course 3: Gum Paste and Fondant
Instructor: Michelle Schutten

What to bring to Lesson 1:

- Wilton Course 3: Gum Paste and Fondant student kit**
- 1 Wilton Ready-to-Use Fondant (24 oz)
- 1 Wilton Ready-to-Use Gum Paste
- Roll and Cut Mat
- Practice Board
- Wilton 9” rolling pin with spacer rings
- Rolling Pin (Wilton 20” preferred)
- Tapered or angled cake decorating spatula
- Yellow sprinkles
- Styrofoam cup
- Facial tissue
- Box to take home bow (at least 8 inches square and 4 inches high)
- Scissors
- Corsage pin or safety pin
- Small amount of white vegetable shortening
- Damp cloth
- 25 napkins or paper towels
- 6 gallon-size plastic zipper food storage bags
- 6 quart-size plastic zipper food storage bags
- 1 tablespoon cornstarch
- 1 tablespoon powdered sugar
- Glue stick
- Thick spaghetti (#5 is best)
- Small container with about ¼ cup water
- Small container and tight-fitting lid for gum-glue adhesive
- Gel icing colors

**Option – you may purchase the Wilton Ultimate Cake Decorating Set which includes all tools needed for Courses 1, 2 and 3 cake decorating classes offered by Michelle through WWCC.

Where to purchase supplies:

Local locations:
- WWCC Bookstore – student kits only
- Willow Ridge Crafts – student kits and other cake decorating supplies
- Walmart – selected cake decorating supplies, but does not carry student kit

Craft stores or websites:
- Wilton.com, JoAnn Fabrics and Crafts, Michaels, Hobby Lobby, etc.
- Ebay also has a wide selection