**Let Them Eat Cake! The History of the Cake**

**Supply List**

6” Offset spatula

2 8” cardboard rounds (or reusable cake carrier w/flat bottom)

2 6” or 8” 2-inch high round cake pans

10 Plastic pastry bags

Medium sized Rubber spatula (3-4” wide)

One can pre-made frosting for practice (flavor is your choice)

Wilton Cake Decorating Tips: #5 round, #21 star, #133 flower, #352 leaf, #125 ruffle

One recipe buttercream frosting (to be discussed in class)