



## **Materials List for Royal Icing Flowers I**

- Tip 1
- Tip 5
- Tip 12
- Tip 59 (right or left handed or 101s)
- Tip 81
- Tip 103
- tip 104 (at least two of this tip – 4 is better)
- 2 Bags Royal Icing Mix (Bring this to class already mixed, in an airtight container and colored as noted below. Place plastic wrap on top of container before placing lid on it. This will make it extra air tight. All bowls and utensils must be grease free before mixing. If possible make the morning of class. DO NOT REFRIGERATE.
  - 2 Cups White
  - 2 Cups Yellow
  - 1 Cup Violet/Purple
  - 1 Cup Green
- Disposable decorating bags (at least 8)
- #7 Flower Nail
- 6 couplers
- Small Paint Brush
- Wax paper squares (at least 2" X 2" – do not use parchment paper)
- 1 Set Wilton Flower Formers
- Container to take flowers home in (a 9" or 10" pie box will suffice)
- Spoons or small cake spatulas (to fill icing bags)
- Scissors
- Wet Cloths, several (i.e.: handi-wipes)
- White edible glitter (flake kind)
- Spray bottle w/ water