



Address

2416 Music Valley Drive Suite 155
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Store Hours

Monday - Friday 10:00AM-6:00PM, and Saturday 9:00AM-3:00PM
Phone: 615-874-1445

E-mails

Classes Inquiry: paveld@sweetwise.com
Shipping Questions: info@sweetwise.com

Materials List for Topsy Turvy

- Rolling Pin with no Abrasions (or you can use classroom pins)
- THE MAT - The Ultimate Fondant Application System (only at Sweet Wise)
- FondX Rolled Fondant (6 pounds, white or pre-colored)
- Tylose Powder
- 9" round cake, 4" high (have cake filled/crumb coated with icing before class. USE STURDY RECIPE; my suggestion below)
- 1 additional layer of a 9" round - don't ice; just bring wrapped in plastic!
- 6" round cake, 4" high (have cake filled and crumb coated with icing before class)
- 1 additional layer of a 6" round - don't ice; just bring wrapped in plastic!
- Serrated Bread Knife
- Small Serrated Knife
- 1/2" thick Foam Core Board
- Fondant Embossing Wheel (we like the PME 3 Wheel Design Wheeler)
- 1/2" Round Cookie Cutter or the Wilton Round Fondant Cutter Set
- Wooden Dowels, small pruning shears to cut them
- Fondant Smoother
- 2 cups buttercream, white
- Pastry Bag with #5 Tip (3, 4, or 5 would work)
- Craft/Exacto knife
- Circular Blade/Fondant Cutter
- 12" x 12" x 10" box to take cake home in



OPTIONAL

- Super Pearl Dust, Pump Brush, CAKE LEVELER

TIP

- Bring your cakes frozen and they will be a bit easier to carve properly!

We find that a lot of students tend to use mixes, which creates a very soft cake that is difficult to work with. We suggest instead that you use your favorite pound cake recipe, or try this

Vanilla Cake recipe:

- Cake Flour 2 cups (8 oz)
- All Purpose Flour 1 3/4 cups plus 1 1/2 teaspoons (8 oz)
- Baking Powder 2 1/4 teaspoons
- Unsalted Butter 1 cup
- Granulated Sugar 3 cups (21 oz)
- Salt 3/4 tsp
- Pure Vanilla 1 Tbsp
- Egg Whites 7
- Milk 1 1/2 cups

Preheat oven to 350, grease and flour pans. In large bowl, sift together cake flour, AP flour, and baking powder. In bowl of sanding mixer with paddle attachment, beat sugar and butter until light and fluffy. Add salt and vanilla. Set mixer on low, add egg whites one at a time, scraping often. Alternatively add flour mixture and milk. Scrape sides, make sure thoroughly mixed. Fill pans 2/3 full, bake 45 minutes for half sheet pans (I like to check for doneness with a toothpick in the center).