

### Introduction for Sugarcraft – 10-week Course

Over the next ten weeks, we will be learning different sugarcraft skills and techniques. You will all need a basic toolkit in order to create things in class. Every week, I will bring in a range of moulds, cutters and equipment for you to use in the class,

#### Basic toolkit- You will need to bring with you for every class

Equipment	Note
<b>White Sugar paste/fondant</b>	Sugar paste ranges in quality and can depend on what you are doing. Brands I find good – The sugar paste, Massa, PME, Aldi, Lidl (okay), Renshaw (Okay) Brands not to use – Tesco
<b>Icing Sugar</b>	Keeping it on a cloth or shaker is very helpful when doing sugarcraft
<b>Tylo Powder</b>	Sold in Mr Price/ home store and more
<b>Non Stick Rolling Pin</b>	They come in a range of sizes - I use 15 cm and the 22cm most regularly. I use an xl for covering cakes. For the course, if you have a non stick rolling pin at home use that.
<b>Scalpel/Knife tool</b>	I use a scalpel but a regular sharp knife with a point is sufficient.
<b>Small paintbrushes</b>	You will need one for glue. I always buy a few for detail work and lettering.
<b>Small pot of edible glue – if you bring a jar we can make it in class.</b>	Do not buy edible glue. It is easy to make ½ teaspoon tylo ¼ cup warm water Put in jar, shake and leave overnight
<b>Non-stick chopping board</b>	Plastic board
<b>Modelling tools – Dresden, ball tool etc</b>	You can buy a set of 8 cake decorating tools in the likes of homes store and more for 8 euro.
<b>Smoother</b>	I use a round edge and straight edge smoother
<b>Cleaning wipes</b>	To clean down the surface you are working on after the class.
<b>Box – big lunch box</b>	To carry home things we make in class.
<b>Ziplock bags/cling film</b>	Always cover and wrap left over fondant/paste so it doesn't dry out.

#### Structure of the 10 weeks

Over the 10 weeks I plan to cover

- Colouring and mixing sugar paste
- Model making – animals and human
- Sugar Flower making
- Cupcake toppers
- Cake covering
- Lettering, embossing and moulds

When we are covering a cake – you can bring in a cake or bring in a dummy- I will give more detail closer to the time.

Websites to buy: [stuff4cakes.ie](http://stuff4cakes.ie) , [thecakedecoratingcompany.co.uk](http://thecakedecoratingcompany.co.uk), [aliexpress.com](http://aliexpress.com) (great for moulds etc but takes ages to arrive)