

Naked Cake Class

WHAT YOU'LL NEED

Set everything out before you start so you can move through the class without stopping mid-technique.

EDIBLE MATERIALS

- Cold, crumb-coated cake
 - Buttercream for the final coat
- Use the same color buttercream for the crumb coat and final coat.*

- Small amount of melted chocolate
- Shortening

BOARDS + ACRYLICS

- 2 oversized cake boards
 - 2 acrylic discs the same diameter as your cake
- Example: a 6" crumb-coated cake uses 6" acrylic discs.*
- Final cake drum
- Choose a drum at least 2" larger than your cake. If adding flowers around the base, 3"+ larger is best.*

TOOLS

- Turntable
- Metal bench scraper
- Large offset spatula
- Silicone spatula or offset spatula
- Small paring knife
- Scissors
- Small level
- Piping bag
- Palette knife or small offset spatula
- Paper towel
- Nonslip mat - optional

PREP EQUIPMENT

- Stand mixer
- Paddle attachment
- Microwave
- Press'n Seal

ALSO NEEDED

- Refrigerator or freezer access

RECOMMENDED STATION SETUP

CAKE STATION

Keep within easy reach:

- Turntable
- 2 oversized cake boards
- Acrylic discs
- Metal bench scraper
- Large offset spatula
- Small paring knife
- Scissors
- Small level
- Press'n Seal
- Shortening
- Paper towel

BUTTERCREAM STATION

- Buttercream
- Stand mixer
- Paddle attachment
- Microwave
- Silicone spatula or offset spatula

SET ASIDE FOR LATER

- Final cake drum
- Melted chocolate
- Piping bag
- Palette knife or small offset spatula
- Nonslip mat - optional

THE PIPED PEONY ACADEMY