

Cake Decorating - Beginning

1. What is a coupler & how is it used?
2. What is a pastry tip?
3. What is a crumb coat?
4. Why is a crumb coat used?
5. What is a final coat?
6. What is a parchment bag?
7. Demonstrate how to make a parchment bag?
8. Demonstrate how to clean tips and couplers?
9. Demonstrate how to make dots and balls?
10. Demonstrate how to make stars?
11. Demonstrate how to make a shell border?
12. Demonstrate how to make a reverse shell border?
13. Demonstrate how to make zing zags?
14. Demonstrate how to make leaves?
16. Demonstrate how to make clowns?
17. Demonstrate how to make drop flowers?
18. What do you put on the bottom of your pan so the cake won't stick?
19. Why is it helpful not to spray the sides of your pan?
20. What do you do to help your cake from rising uneven?
21. What do you do to keep your cake moist?
22. What is a spreader used for in Cake Decorating?
23. Explain the difference of using liquid and paste colors in your icing.
24. What happens to your icing if you use butter or margarine?