

Decorating with Fondant

Instructor: Michele Sweeney

Email: michelemsweeney@icloud.com

Students will need to bring the **cash supply fee** for instructor to the first day of class to cover most of the ingredients, tools and equipment used during class. Students will need to purchase some items not covered in the supply fee for in-class projects. Items needing to be purchased are listed below in red. Your instructor will discuss more in class as well. Students are encouraged to bring an apron to class.

Items/Equipment purchased and provided by instructor for use in class: (*items students can keep are noted)

Class 1: Sculpting Figures and Flowers

- Fondant Tools & Small Rolling Pins
- Fondant*
- Gel Colors
- Tylose powder
- Set-up and Clean-up supplies

Class 2: Decorating Cookies with Fondant

- Fondant Tools & Small Rolling Pins
- Fondant*
- Round cookie cutter used to bake your cookies, needs to be a round cutter at least 2"-3" round
- **Students will be responsible for bringing in a dozen 2"-3" round cookies and a half a cup of frosting. Recipes and access to online videos will be provided for students wanting to make homemade no-spread sugar cookies and frosting.**
- Gel Colors
- Set-up and Clean-up supplies

Class 3: Decorating Cupcakes with Fondant

- Fondant Tools & Small Rolling Pins
- Fondant*
- **Students will be responsible for bringing in a dozen cupcakes and 2 ½ cups of frosting. Recipes will be provided for students wanting to make homemade cupcakes and frosting**
- Gel Colors
- Set-up and Clean-up supplies

Class 4: Covering and Decorating a Cake with Fondant

- Fondant Tools & Small Rolling Pins
- Fondant*
- **Students will be responsible for bringing in a 6" iced cake**
- Gel Colors
- Set-up and Clean-up supplies
- **Large rolling pin for rolling out fondant to cover your cake**

Questions?

Email: conted@seattlecolleges.edu

Phone: (206) 934-3705

Updated: Spring Quarter 2025