

# Buttercream Basics

**Date:** April 2nd— Sunday

**BEG-4** 11:00am—12:00am

**Cost:** \$25.00

**Instructor:** Terry D Tuttle

## Description:

In this class students will learn how to level, fill and frost a cake.

Several methods of smoothing the icing will be covered. Preparation of, filling, and handling of a pastry bag will be covered.



## Skills/Techniques

Hands-on skills to be taught are stars, rosette, dots, curving lines, drop flower, More as time allows!

## Supplies

All Supplies included.

## Terry D Tuttle BIO



Terry has been decorating cakes for over 35 years starting when he was 14 years old. With his love and passion for decorating, Terry decided to take classes to enrich his knowledge of fondant and gum paste mediums. He entered his first wedding cake competition in 2009 and has placed awards in several shows.