

BUTTERCREAM 101 (BC101) STUDENT KIT

Prior to attending class, you will need to watch Chef Susan's video that teaches you how to prepare Italian Meringue Buttercream (IMBC) and/or you have attended one IMBC popup where Chef Susan demonstrates how to prepare the delicious IMBC in real time and in person. Of course, you will have to watch the video more than once so be sure to leave yourself enough time to learn this new skill.

In either case, you need to bring the prepared IMBC as per the information stated when you registered. This may necessitate practicing.

Two Important Hints (READ AFTER WATCHING THE VIDEO ONCE):

1. The egg whites need to be whipped completely before adding the hot syrup otherwise you may have a soupy solution. If this happens **DO NOT** throw it out. Cool the "soup" to around 70 degrees F and pour it into another bowl; then, clean the mixer bowl. Place the unsalted butter into the mixer bowl (keep the butter at around 69-70 degrees F) and with the mixer at high speed, using the whip attachment, slowly pour the cooled sugar/egg white mixture into the butter and whip until smooth. Proceed further as directed on the video and/or downloaded formula.
2. The egg white meringue needs to be cool before adding the small cubes of butter. If the meringue is not cool as directed in the video, the butter could melt, and the mixture will be liquid or "soupy". **DO NOT** throw this out but cool the soupy mixture to about 70 degrees. Bring an additional 2 pounds 3 ounces of unsalted butter to 69-70 F as above. Then gradually add this 60–70-degree F egg/sugar mixture to the additional unsalted butter. You may not need to add all the liquid-meringue- mixture. Once smooth proceed as in video.

NOTE: The above saved mixtures will not have the exact texture of buttercream that is made according to the original formula but should be usable for the BC1201 class

Part of the kit that you bring to class includes at least one 4-pound prepared batch of IMBC made in a 6 qt mixer or two batches if you have a 5-qt mixer.

The IMBC needs to be at the optimal temperature of 72 degrees F as directed in the video.

At BACAA, we blend the art of baking and cake decorating with a deep commitment to sustainability. We support efforts to sustain our planet by using eco-friendly and biodegradable products in our kitchen classroom, and by avoiding single-use plastics wherever possible. Our goal is to inspire future bakers to create delicious treats with care—for people and the planet.

Therefore, we require that all supplies be brought in **CLOTH** carrying bags (examples may be found on the BACAA website). Please **DO NOT** bring supplies in cardboard boxes or metal containers. All supplies need to be removed from their original packaging as there is no time to do this during class.

SUPPLY LIST

CAKES:

- ☐ Two -8 INCH ROUND CAKES THAT ARE 2 INCHES HIGH, thoroughly CHILLED.
NOTE: chocolate is discouraged for THIS project because the cake is the crumbliest of flavors and may be less stable plus more difficult to work with.
 - If you are in the **CAKE SERIES**: You will need to bake your cakes to practice the skills you learned in Cake by Numbers (CBN).
 - If you are in the **BUTTERCREAM SERIES**: You may use store bought cake mixes or you may purchase the cakes at a local bakery.
- If you choose to bake them and each layer is not 2-inches high, you will need to bring an additional cake to create a finished cake that is the desired height.
- Carry the cakes separately from the equipment.

ITALIAN MERINGUE BUTTERCREAM:

- ☐ 1 BATCH (4 POUNDS) of Chef Susan's IMBC at the optimal temperature of 72 degrees F.

SMALL EQUIPMENT:

Please remove all packaging from equipment prior to coming to class.

- ☐ Apron. Be sure to adhere to class dress code.
- ☐ **CLOTH** carrying bags. Please DO NOT bring supplies in cardboard boxes or metal containers.
 - View examples or order from the Baking and Cake Art website
- ☐ Two mini metal blade spatulas
- ☐ One 6-inch long x1.5-inch wide straight metal spatula (Recommended: Ateco brand)
- ☐ One 8-inch-long x 1-inch-wide offset metal spatula (Recommended: Ateco brand; see the BACAA website for examples)
- ☐ Two 12-inch SILICONE or CANVAS pastry bags (Please **DO NOT** bring single-use plastic pastry bags.
- ☐ One large coupler (may have to purchase a set containing different sizes)
- ☐ One metal bench scraper without bolster approximately 6 inches high (see the BACAA website for examples)

- ☐ Two small rubber scrapers
- ☐ Scissors
- ☐ Roll of paper towels (UNWRAPPED)
- ☐ BIODEGRADABLE food safe gloves
 - 5 pairs
 - Form-fitting: either small, medium, or large
- ☐ One small spray bottle with a cleaning solution to keep your area organized and clean
- ☐ One small compostable trash bag
- ☐ One large compostable trash bag
- ☐ Pen or pencil for taking notes
- ☐ Gel colors:
 - **FALL SEMESTER:** royal blue, orange, green colors (either Chefmaster or Colour Mill brands)
 - **SPRING SEMESTER:** yellow, lavender (Colour Mill), green colors (either Chefmaster or Colour Mill brands)
- ☐ Four or five 5.5-inch-high plastic containers with lids for mixing colors.
- ☐ One 8-INCH white round cardboard cake board (see the BACAA website for examples)
- ☐ One 10-inch white round cardboard cake board
- ☐ One 12-inch round FOIL COVERED presentation board (see the BACAA website for examples)
- ☐ Non-skid shelf liner: one piece about 3 inches square
- ☐ Metal pastry tip:
 - #21 metal pastry tip
 - #6 metal pastry tip
- ☐ One 12-inch food safe cake box for finished project.

WHERE TO FIND SUPPLIES:

- Baking and Cake Art Website—look here first for your convenience.
 - <https://bakingandcakeart.com/recommendations/>
- Kake Kreations (21851 Sherman Way, Canoga Park, CA 91303)
- Amazon
- Craft Stores: Michaels, Hobby Lobby
- New York Cake – www.nycake.com (for silicone bags; shipping takes time but products have quality)

SAMPLES OF REQUIRED SUPPLIES:

