

BUTTERCREAM TIERED CAKE CONSTRUCTION (BCTC-501)

Prior to attending class, you will need to watch Chef Susan's video that teaches you how to prepare Italian Meringue Buttercream AND/ OR you have attended one IMBC popup where Chef Susan demonstrates how to prepare the delicious IMBC in real time and in person.

The IMBC needs to be room temperature 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.

Be sure to adhere to class dress code specifically with regards to bringing an apron.

SUPPLY LIST

CAKES:

- ☐ Three 4 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.
- ☐ Three 6 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.
- ☐ Three 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 be able to 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.

ITALIAN MERINGUE BUTTERCREAM:

- ☐ 2.5 BATCHES (10 POUNDS) of Chef Susan's IMBC at the optimal temperature of 72 degrees F. Students will use some to practice and may have some left over.

SMALL EQUIPMENT:

- ☐ One mini metal blade spatula
- ☐ 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)
- ☐ One metal bench scraper at least 7 inches in length (see the BACAA website for examples)
- ☐ Two or three 10-inch SILICONE or CANVAS pastry bags (Please **DO NOT** bring single-use plastic pastry bags.
- ☐ Two or three 12-inch SILICONE or CANVAS pastry bags (Please **DO NOT** bring single-use plastic pastry bags.
- ☐ Two small rubber scrapers
- ☐ Roll of paper towels (UNWRAPPED)

- ☐ BIODEGRADABLE food safe gloves
 - 3 to 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
- ☐ Three 5.5-inch high, plastic containers with lids for mixing colors. May not be used depending upon the availability of fresh edible flowers.
- ☐ Four 6-inch white round cardboard cake board (see the BACAA website for examples)
- ☐ Two 8-inch white round cardboard cake board
- ☐ One 10-inch white round cardboard cake board
- ☐ Roll of transparent tape
- ☐ One 16-inch FOIL COVERED presentation board 1/2 inch thick in WHITE or GOLD (see the BACAA website for examples)
- ☐ Non-skid shelf liner: one piece about 3 inches square
- ☐ One 16-inch food safe cake box to package finished project
- ☐ Towels and level surface in car to transport finished cake home.
- ☐ Metal pastry tips: Ateco or Wilton brand
 - #48ST (Magic Tip brand) or basketweave tip that measure 1-inch wide
 - #2B (Magic Tip brand) or basketweave tip that measures 5/8 inches wide
 - Three #127
 - #2-104
- ☐ Metal flower nail #8 depending on the availability of edible flowers.
- ☐ Waxed paper
- ☐ Scissors
- ☐ Reusable silicone pastry bag ties
- ☐ Gel Paste colors: black, brown, royal blue, lavender, yellow (Chefmaster or Colour Mill brands)
- ☐ Two 1/4-inch-wide x 3 feet long wooden dowels (hardware store or craft store)
- ☐ One level at least 6 inches long (hardware store or craft store)
- ☐ Ruler
- ☐ Rubber mallet (hardware store)
- ☐ One package EDIBLE gold leaf (optional).
- ☐ Toothpicks
- ☐ Pruning shears (sterilized if used for yard already)

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:

