PROGRAM TITLE: Frosting Fun

BRIEF PROGRAM DESCRIPTION: Learn a few basic cake decorating techniques to decorate cakes, cookies and more.

MATERIALS NEEDED: Books on cake decorating techniques Frosting, food coloring, decorating tips (I buy a combo pack with a star and a circle tip), couplers, frosting bags (disposable are best) spoons, waxed paper, scissors, paper plates, something to decorate (vanilla wafers, large cookies, cupcakes, a pan of brownies cut into large squares…)

COST:4 lb tub of frosting $14, food coloring $2, tips $1 (2 pack $1.70), couplers $1, disposable bags 20-33 cents (depending on quantity bought), spoons, waxed paper, paper plates, vanilla wafers-dollar store, cupcakes, brownies… varying prices.

PROGRAM PROCEDURE:
*I recommend finding someone local who has experience to lead the program, if not, it is not hard to teach yourself the basics but practice first, before the program.
*Either buy pre-made frosting from cake decorating dept. at craft store or make frosting (I recommend buying if you aren't experienced in making the right decorating consistency) color batches of frosting with food coloring (more than one frosting color choice if possible)
*Attach coupler and tip to frosting bag, snip tip of bag. This is something you will need to learn to do before the program so you can help others.
*Fill the bag with colored frosting, folding down the top to get frosting more easily to bottom.
*Use waxed paper to practice making designs, writing (circle tips are good for writing, all tips can make various sizes of designs, overlapping, dragging, just experiment., use spoon scrape frosting back into bags for reuse.
*Trade colored frosting bags and tips with other people for variety
*I bought lots of vanilla wafers at the dollar store for the kids to decorate when they felt ready. They ate them or put them on plates to take home. At the end of the program I gave them something big to decorate (large cookie, big brownie square, cupcakes)

OUTSIDE PRESENTER CONTACT INFORMATION:
Contact local bakery, supermarket bakery dept. or craft store with cake decorating classes for possible instructors.

USEFUL PLANNING RESOURCES FOR LIBRARIANS:
Most libraries have basic cake decorating books
Wilton is the biggest cake decorating instruction program and product vendor. They sell products and instruction books online and at craft stores like A.C. Moore and Michaels.

RELATED MATERIALS FOR DISPLAY /RESOURCE LIST FOR TEENS:
I displayed all the library's books on cake decorating.

ADDITIONAL COMMENTS:
This program lasted 1 ½ hours. When I did it for adults, it was so popular that the teacher returned to do a multi-week Wilton basic cake decorating course (students paid materials fee for that class) I suggest you have helpers if possible to distribute frosting, help with properly setting up couplers and bags, cleaning up.

CONTACT INFORMATION OF LIBRARIAN SUBMITTING PROGRAM:
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