



Learn a new way to decorate!

Course
3

Create Incredible Stand-Up Decorations



Learn one of the most exciting and satisfying ways to decorate cakes by enrolling in **Course 3–Gum Paste and Fondant**. You'll create incredible decorations by hand with **easy-to-shape gum paste and fondant**.



Your Wilton Method Instructor will **show you foolproof ways** to roll, cut and tint gum paste and fondant. And, you'll apply basic shaping techniques to create a **fantastic array of flowers**, such as mums, carnations, roses and daisies.



You'll be amazed at the incredible decorations you can add to your **growing decorating skills!**



When you've completed Course 3, you'll have gained the experience to decorate gum paste and fondant cakes your family and friends will **talk about for years to come**. Plus, you'll have had a **great time** alongside your fellow decorators. Let the fun of learning a new way to decorate with gum paste and fondant begin. Sign up for **Course 3–Gum Paste and Fondant** today!

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