

Learn more. Do more. Become more.

LLFW 171 – Beginning Piping II
Muyly Miller
Materials List

Supplies:

- 3 different tip shapes, open star, closed star, and round
 - You can use any size but the bigger the tip size the more frosting you have to use.
- Piping bags, 12 inch for small piping tips, 18-20" for large size tips.

I will show you how to attach your tips to bags, fill bags and we will go over pressure and simple lines and dots on parchment before we commit to cupcakes.

