**Materials List**

* Buttercream Icing - Wilton ready-made 16oz can medium consistency (or) homemade
* Wilton decorating tip #21 (open star tip) - [Amazon](https://www.amazon.com/Wilton-Cake-Decorating-Open-Star/dp/B0043YT5Q4/ref%3Dpsdc_13825881_t1_B00FGVD8YI)
* Wilton decorating tip #4 (round tip) - [Amazon](https://www.amazon.com/Wilton-418-4-No-4-Decorating-Round/dp/B0000CFOFQ/ref%3Dasc_df_B0000CFOFQ/?tag=hyprod-20&linkCode=df0&hvadid=167142021489&hvpos=&hvnetw=g&hvrand=7395763091625926859&hvpone=&hvptwo=&hvqmt=&hvdev=c&hvdvcmdl=&hvlocint=&hvlocphy=9033459&hvtargid=pla-309574369372&psc=1)
* Wilton disposable or reusable decorating bags - [Amazon](https://www.amazon.com/Wilton-2104-358-Decorating-Tools-count/dp/B0000CFN5N/ref%3Ddp_fod_1?pd_rd_i=B0000CFN5N&psc=1)
* Wilton standard coupler (1) - [Amazon](https://www.amazon.com/Wilton-418-1987-Coupler-Standard/dp/B005CUICWQ/ref%3Dsr_1_4?dchild=1&keywords=wilton+coupler&qid=1622820442&s=home-garden&sr=1-4)
* Piece of parchment or waxed paper for practicing

There are numerous Wilton decorating kits on Amazon. You can find complete kits with tips, bags, and couplers – it’s up to you what you’d like to purchase. The list above includes the basics. Wilton is the well-known name brand, so it’s what I’ve used for years. There are other less expensive brands available, but I can’t comment on the quality. You can purchase individual Wilton tips and supplies at stores like Michaels or JoAnn’s.

[Wilton Buttercream Icing Recipe](https://www.wilton.com/buttercream-frosting/WLRECIP-41.html)