

# CakeFlix

## Golden Damask Rose Wedding Cake Tools & Ingredients

### Tools

#### Knives

- Palette Knife
- Cranked Palette Knife
- Serrated Knife
- Small knife
- Plastic Side-Scraper

#### Cutters

- [Steven Benson Leaf Cutter](#)
- [Garden Rose Cutter and Veiner](#)
- [Sugar Art Baroque Scroll Cutter](#)

#### Cakey Tools

- Small Rolling Pin
- Brushes
- Big Brush
- Pliers/Wire Cutters
- Balling Tool
- Food Pen

#### Stencils

- [Damask Cake Tier 5 Stencil](#)

#### Cake Lace

- [Ophelia Lace Matt](#)

#### Florist

- 18g White Wire
- 24g White Wire
- White Florist Tape

#### Ribbon

- 15mm Champagne Ribbon

### **Other**

- Foam Pad
- Vegetable Fat
- Plastic Cake Dowels
- Tin Foil
- Micro Posy Picks
- Turntable
- [Bling Cake Stand](#)

## **Ingredients**

### **Cake**

- 4" Round Chocolate Cake (5" Deep)
- 6" Round Chocolate Cake (5" Deep)
- 8" Round Chocolate Cake (5" Deep)

### **Ganache**

- 2kg Dark chocolate ganache

### **Cake Cards**

- 10" Round cake drum
- 8" Round cake drum x 2 (Use to help increase height of cake)
- 6" Round cake drum x 2 (Use to help increase height of cake)
- 4" Round cake card
- 6" Round cake card
- 8" Round cake card

### **Sugarpaste**

- 200g Teddy Bear Brown Sugarpaste
- 1.9kg Pale Ivory Sugarpaste
- 300g Royal Icing

### **Flowerpaste**

- 400g White

### **Cake Lace**

- Claire Bowman Pearlized White

### **Dusts**

- Tapaz "Moon Beam" by Squires Kitchen
- Pastel Gold Luster by Sugarflair
- Royal Gold Luster by Sugarflair
- Champagne Blossom Tint by Sugarflair

### **Paint**

- Soft Beige Gel

### **Other**

- Sugarflair 24 Carat Gold Leaf Transfer x 4
- High Percentage Alcohol (96%)
- Edible Glue