

Floating Magnolia Cube

Tools

Knives

- Sharp cutting knife
- Large serrated knife
- Medium Cranked handle Palette knife
- Small Palette knife
- Large metal scraper

Paintbrushes

- Pastry Brush
- Size 2 Paintbrush

Modelling Tools

- PME modelling tools
- Large ball tool

Cakey Tools

- Turntable and non-slip mat
- Corn flour shaker
- Large rolling pin
- Small rolling pin
- Cel board or any other non-stick board
- Large plastic smoothers
- Acetate smoothers

- Petal pad

Other

- Power Drill with 13mm and 16mm Spade bit
- Hot glue gun
- Set square ruler
- Vinyl sheet
- Ruler
- Measuring tape
- Scissors
- Pasta roller
- Pizza cutter
- Acupuncture needles for getting rid of air bubbles
- Large apple tray former to dry magnolia petals

Ingredients

Cake

- 2 x 7" Square by 3.5" deep chocolate mud cake
- OR -
- 1 x 7" Square by 3.5" deep chocolate mud cake PLUS same size styrofoam

Ganache

- 2 kg Dark chocolate ganache

Cake Card and Drums

- 1 x 10" Square cake board
- 2 x 7" square cake board

- 1 x 6" square cake board
- 1 x 6" square baking paper
- 1 x 12" square silver masonite board (if not available the best alternative would be 6mm or 9mm MDF board)

Sugarpaste/ Flower paste

- 2 kg Yellow sugarpaste
- 200g White flower paste

Paints and Dusts

- Black food colouring gel

Wire

- 26 gauge wire
- 20 gauge wire

Other

- White crepe florist tape
- White non-flavored dental floss medical tape
- Corn flour
- Piping gel
- Corn flour
- Gel food colours
- Rose spirit (cake decorators Alcohol)
- Royal icing
- Flower glue
- 1 x 5"sq x 1" thick Styrofoam spacer
- 12" Cake box
- 1 x Wooden dowel 12.8mm diameter about 5.5" long

- 4 thick skewers or bubble tea straws (for internal support)