

Winter wedding cake pt 2

Tools

Knives

- Sharp cutting knife

Paintbrushes

- Various including fan brush
- Shaving brush

Modelling Tools

- PME modelling tools
- Small ball tool

Cakey Tools

- Rolling pin
- Cake smoothers
- Piping tip PME no. 2 and 3
- Piping bag
- Edible black pen

Ingredients

Cake

- 4" round chocolate cake

- 6" round chocolate cake
- 8" round chocolate cake

Ganache

- 1.5 Dark chocolate ganache

Cake Card and Drums

- 4" round cake card
- 6" round cake card
- 10" round cake drum
- 6" round cake drum (temporary)
- 8" round cake drum (temporary)

Sugarpaste

- 2.2 kg White sugarpaste
- 10g Black sugarpaste
- Flower paste

Paints and Dusts

- Sugarflair dusts
- Satin silver
- Snowflake
- Black dust
- White petal dust by sugar art
- Lime petal dust by sugar art
- Passion pink petal dust by sugar art
- Mushroom magic by sugarmill
- Plum truffle by rainbow dust
- Green gel colour

- Black gel colour
- Red gel colour

Wire

- 30 Gauge wire
- 28 Gauge wire
- 26 Gauge wire
- 24 Gauge wire

Other

- Icing sugar
- High percentage alcohol
- Edible glue
- 500g white royal icing
- Large cellophane sheets (florist)
- Edible glaze spray
- 1 Packet of stamens for sugar flowers (small)
- White florist tape