

## Pretty Porcelain Wedding Cake

### Tools

#### Knives

- Mini palette knife

#### Paintbrushes

- Fan shaped brush
- Small fine paintbrushes

#### Modelling Tools

- PME modelling tools
- Wilton cake marker
- Scriber needle
- JEM veiner tool

#### Cakey Tools

- 6" non-stick rolling pin
- Cake smoothers
- Acetate smoothers
- Non-stick rolling board
- Non slip mat

#### Piping Nozzles

- 1

- 1.5
- 2.5
- 3.5
- ST 50

### Other

- Acupuncture needle
- Scissors
- Parchment paper
- Round cookie cutter
- Wire cutter
- Apple paper tray
- Pizza cutter
- fine / embroidery scissors
- Piping bags
- Patchwork mini quilting embosser

## Ingredients

### Cake

- 10" x 5" Round chocolate cake
- 8" x 4" Round chocolate cake
- 6" x 4" Round chocolate cake

### Ganache

- 1.8kg Dark Chocolate Ganache

### Cake Card and Drums

- 14" Cake Drum

### Sugarpaste

- 2.2kg Wedgwood-coloured sugarpaste
- 800g White sugarpaste
- 350g Soft pink Sugarpaste
- 80g Green flower paste

### Moulds/ Cutters

- Rose petal cutters
- Peony leaf cutters
- Peony leaf veiner
- FMM multi ribbon cutter
- Patchwork butterflies cutter
- Oval cookie cutter

### Paints and Dusts

- White
- Pink
- Red
- Deep red
- Dark green
- Brown

### Other

- Royal Icing
- Large Pozy Pick
- 6" X 4" (H) styrofoam ball or similar to hold the peony during making
- PME edible glaze spray
- CMC
- Glucose
- Gelatine powder
- Cake Dowels
- Vegetable fat
- 1" or 1/2" silver grey ribbon (for cake board)
- 1" or 1/2" white colour ribbon (for 6" X 1" dummy)
- 1/2" double-sided tape (for ribbon)
- Ethanol (96%)
- White colour floral tape
- Green colour floral tape
- Icing sugar
- Cellophane sheets (A4 size)
- #24, #28 and #30 florist wire
- White florist tape
- Green florist tape
- Peony Stamen