## **Bridal Part Cake**



# **Tools**

## Knives

- Palette knife
- Sharp cutting knife
- Serrated knife
- Scalpel

## **Paintbrushes**

• Size 00 paintbrush

# **Modelling Tools**

- PME knife/ shell tool
- Dresden tool

# **Cakey Tools**

- Large rolling pin
- Plastic cake smoother
- Blossom plunger

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#### Other

- Nail art ball tool
- Circle cutters 1.75" and 2"
- Scissors
- Airbrush
- Nail brush
- Wire cutters
- FMM Stone wall impression mat

# **Ingredients**

#### Cake

• 10" Square fruit cake

#### Ganache

• 1kg dark chocolate ganache

### Cake Card and Drums

- 10" by 3" deep Square fruit cake
- 8" by 4" deep Hexagon sponge cake
- 6" Round by 4" deep sponge cake

- 4" Round by 4" deep sponge cake
- 18" Square cake drum
- 3 x 6" round cake card
- 3 x Acrylic boards for icing

# Sugarpaste

- 10kg White
- 500g Golden marzipan
- 500g Skin tone
- 250g Teddy bear brown
- 250g Chocolate brown
- 250g Black
- 250g Fuchsia
- 250g Purple
- 250g Teal
- 50g Yellow

#### **Paints and Dusts**

- Dinkydoodle airbrush paints
- Brown
- Black

- Pistachio green
- Rainbowdust
- Paint it! Brown
- Metallic Black
- Metallic Whte

## Other

- Icing sugar
- Corn flour
- Clear piping gel
- 336g of rice krispie treats
- 11 plastic dowels
- 1 Central polly dowell
- 18 and 16 gauge florist wire
- Florist tape
- Disco orange glitter by rainbow dust