Woodland Cupcake Tower

Body ord Tan

SUGARCRAFT SCHOOL

<u>Tools</u>

<u>Knives</u>

• Sharp cutting knife

Paintbrushes

• Small paintbrush for applying edible glue

Modelling Tools

- Karen Davies bark mould
- Modelling tools
- PME plunger and blossom cutters

Cakey Tools

• Rolling pin

<u>Other</u>

- Airbrush
- Hot glue gun

Ingredients

<u>Cake</u>

- 75 chocolate cupcakes (baked in brown cases)
- 8" by 5" deep
- 5" by 5 deep" x 2
- 4" by 5" deep
- 3" by 5" deep

<u>Ganache</u>

• 900g

Buttercream

- 100g milk chocolate buttons
- 1kg butter
- 2kg icing sugar
- Baby blue pro piping gel

Cake Card and Drums

- 2 x 6 cake drum
- 2 x 8 cake drum
- 2 x 12 cake drum
- 2 x 14 cake drum
- 2 x 15 cake drum
- 2 x 16 cake drum

<u>Sugarpaste</u>

• <u>5kg White sugarpaste</u>

Paints and Dusts

- Airbrush colours:
- Yellow
- Brown
- Green

<u>Other</u>

- Icing sugar
- Edible glue