

Antique French Wedding Cake

The signature of Paul Bradford is written in a fluid, cursive script. The letters are connected, with a prominent 'P' and 'B'. The signature ends with a long, horizontal flourish.

SUGARCRAFT SCHOOL

Tools

Knives

- Palette knife
- Sharp cutting knife
- Serrated knife

Cutters

- [FMM trim cutter set](#)
- Ribbon cutter
- [Stephen Benison cutters](#)
- [Peony Cutter](#) (small medium and large)

Paintbrushes

- Size 6
- Large 1.5 dusting brush

Moulds

- [SK-GI Silicone Mould Rococo Fleur De Lys](#)
- [Assorted flowers and leaves](#)

Modelling Tools

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Cakey Tools

- Rolling pin
- Plastic cake smoothers
- Acetate smoothers

Other

- Small scissors

Ingredients

Cake

- 8" Square by 9" deep chocolate cake
- 6" by 6" cubed chocolate cake
- 4" Square by 6" deep chocolate cake

Ganache

- 2.2 kg dark chocolate ganache

Cake Card and Drums

- 6" Cake drum x 4
- 12" Square drum
- 4" Cake card x 2
- 8" Cake card x 3
- 6" Cake card x 2
- **Temporary:**
- 6" Square drum
- 8" Square drum
- 10" Square drum

Sugarpaste

- 2.2 kg Ivory sugarpaste
- 200g white flour paste

Paints and Dusts

- Faye Cahill Regency Gold dust
- Faye Cahill Signature Gold dust
- Colour Splash Pearl Shimmer Dust

- Edible Tints by Sugarflair Eucalyptus
- Sunflower Sugar Art Watermelon dust
- Dusky Pink by Rainbow dusts

Ribbon

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Other

- Icing sugar
- Bubble tea straws
- 4mm edible pearls
- Tylose powder mixed with water for edible glue
- A5 edible wafer sheets (6)
- Fabri Liquid spray
- Gold Pearl stamens
- 26 gauge wire (8)
- White Florist tape
- 96% Alcohol