**Magnolia Frills** 

Faul Brodford SUGARCRAFT SCHOOL

# <u>Tools</u>

## <u>Knives</u>

• Sharp cutting knife

## **Paintbrushes**

• Small paintbrush

# Modelling Tools

- Magnolia Venire
- Bone tool

# <u>Cutters</u>

- Magnolia cutter
- 6" round cutter

## Cakey Tools

- Large rolling pin
- Small rolling pin with round ends
- Flexi smoothers
- Plastic smoothers
- Foam pad
- Grooved board
- Foam pad
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## <u>Other</u>

- Clay gun
- Stay fresh mat, freezer bag or cling film
- Tape shredder
- Wire cutters

## **Ingredients**

## <u>Cake</u>

- 8" Round by 6" deep chocolate cake
- 6" Round by 6" deep chocolate cake
- 5" Round by 4" deep chocolate cake

## <u>Ganache</u>

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## Cake Card and Drums

• 13" Cake drum

## <u>Sugarpaste</u>

- 1.2kg Satin ice sugarpaste
- 1.5kg Satin ice gum paste

## Modelling Chocolate

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## Paints and Dusts

- Sugarflair edible tint
- Dusky pink
- Edible art powder lime colour
- Metallic food colour
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# <u>Other</u>

- Piping gel
- Edible glue
- Trex
- Royal icing to stack cakes
- Corn flour
- 18,24 and 26 gauge wire
- Kitchen roll
- Tin foil