Baby Girl Cake

Bradford tan SUGARCRAFT SCHOOL

<u>Tools</u>

<u>Knives</u>

- Serrated Knife
- Palette Knife

<u>Cutters</u>

• Plunger oval cutters

Paintbrushes

• Pastry brush

Modelling Tools

- Karen Davies Rustic Birch Bark Mould
- Karen Davies Rustic Cable Knit
- Katy Sue designs buttons mould
- PME modelling tools

Cakey Tools

• Rolling pin

<u>Other</u>

• Pasta roller

Ingredients

<u>Cake</u>

• 6" Round by 2.5" deep chocolate cake x 2

<u>Ganache</u>

• 500g chocolate ganache

Cake Card and Drums

- 6" round cake card
- 6" round cake card (temporary)
- 12" square cake card

Sugarpaste

- 1.2 kg White sugarpaste
- 800g Grey sugarpaste
- 500g Pink sugarpaste
- 500 Flesh sugarpaste
- 50 Black sugarpaste

Paints and Dusts

- Sugarflair Shadow Grey
- Rainbow dusts Snow Drift
- Splash Colours Pearl Shimmer

<u>Other</u>

- High percentage alcohol
- Icing sugar
- Polystyrene Dummy 7" round by 2.5" at top and 1" at bottom (on a slant)
- Edible Glaze