# **Graduation Cake**

tan Bradford

SUGARCRAFT SCHOOL

## <u>Tools</u>

## <u>Knives</u>

- Palette knife
- Sharp cutting knife
- Serrated knife

## **Paintbrushes**

- 1" brush
- 2" brush

## Modelling Tools

- Silicone Onlay Mat from Marvelous Molds
- Stitchy tool

## **Cakey Tools**

- PME modelling tools
- FMM Script Alphabet Upper Case Tappit Set Cutters
- Pasta roller

## Ingredients

## <u>Cake</u>

- 10" Round by 3" deep
- 8" round by 3" deep
- 6" Round by 3" deep
- 4" Round by 3" deep

## <u>Ganache</u>

• 2kg dark chocolate ganache

#### Cake Card and Drums

- 12" Round cake drum
- 10" Round cake drums x 3
- 8" Round cake drums x 2
- 6" Round cake drum
- 2" Square cake card x 2

#### Sugarpaste

- 2kg White sugarpaste
- 400g Black sugarpaste

#### Paints and Dusts

- Pearl shimmer lustre dust
- Water based pink airbrush colour
- Passion pink airbrush colour
- Claire Bowman's (non edible) Silver decorative metallic dust
- Black lustre dust
- Sugarflair pump push edible glitter dust

#### <u>Ribbon</u>

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## <u>Other</u>

- CMC powder
- Icing sugar
- Edible Rainbow confetti sequence
- Piping gel
- Glue stick