

## Cosmos Floral Wedding Cake

### Tools

#### Knives

- Palette knife
- Small palette knife
- Serrated knife
- Craft knife

#### Cutters

- Round cutter set

#### Paintbrushes

- 2" flat brush
- No6 brush
- No2 brush

#### Modelling Tools

- PME Shell tool

#### Cakey Tools

- Scraper
- Pastry brush

#### Other

- Rolling pin
- 16" round mirror
- Wire cutters

## **Ingredients**

### **Acrylic Paint**

Paul experimented during the lessons, but here are the final quantities:

- 500g Icing sugar
- 200g Ready made royal icing
- 200g Piping gel
- 25g White cake lace
- Water

### **Cake**

- 4x 9" Round chocolate cake (Paul uses dummy cake 9" x 12")
- 9" round x 12" deep dummy (bottom tier)

### **Ganache**

- 4Kg dark chocolate ganache

### **Cake Card and Drums**

- 3x 9" round cards
- 18" round drum

### **Sugarpaste**

- 4Kg White

### **Paints and Dusts**

- Shadow grey by [Rainbow Dust](#)
- Black magic by Rainbow Dust
- Periwinkle blue by Rainbow Dust
- Dark grey silver sparkle
- Silver sparkle

### **Other**

- Shimmer pearl - nonpareils by [Vanilla Valley](#)
- 30 dowels
- 100g white flower paste
- A5 Wafer paper 4 packs (12 sheets to a pack)
- 26g wires (1 packet)
- White florist tape
- Posy picks

