## Circus balancing acts

## **Tools**

### **Knives**

- Sharp cutting knife
- Serrated knife
- Palette knife

## <u>Cutters</u>

Round cutter set

## **Paintbrushes**

- No 1,2,6
- Pastry brush

# **Modelling Tools**

• PME modelling tools

## **Cakey Tools**

- Rolling pin
- Cake smoothers

## <u>Other</u>

- Extruder
- Hot glue gun
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## **Ingredients**

### <u>Cake</u>

• 3x 6" round chocolate cake (3" deep)

### **Ganache**

• 1.4Kg dark chocolate

### **Sugarpaste**

- 1.7 Kg white
- 80g brown
- 50g blue
- 50g yellow
- 50g black
- 15g pink
- 10g lime
- 10g pale blue
- 10g purple

### **Paints and Dusts**

• Red pro gel - rainbowdusts

### **Ribbon**

• Red and white striped (15mm)

### <u>Other</u>

- Modelling paste 80g grey
- Styrofoam ball 5cm diameter
- Styrofoam ball 2x 4cm diameter

#### **Stand**

- 10" cake drum
- 6" cake drum
- Threaded rod 26" (5mm diameter)
- 10 x 5mm washers
- 8 x 5mm nuts