

Armoured Horse Cake Material List: www.cakeflix.com

Tools

Knives

- Small Sharp knife
- Palette knife
- Serrated knife

Paintbrushes

- No. 3
- No. 12 (flat)
- No. 20

Modelling Tools

- PME tools set

Cakey tools

- Smoothers
- Metal ruler

Moulds

- Fishnet - Cakelace
- Art deco filigree - Karen Davies
- Crochet piece - Karen Davies
- Chunky rib - Karen Davies
- Knitted piece - Karen Davies
- Plaited borders - Karen Davies

Other

- Tailor's measuring tape
- Scissors (large and small)

Stand

- 20mm MDF 45cm x 25cm (12mm or 16mm depth will work fine)
- 6mm MDF 23cm x 9cm (see template)
- 30cm - 6mm metal rod
- 75cm - 8mm metal rod
- Binding wire (2 or 2.5mm)

- 12x 8mm - bolts and washers
- 2x 6mm - bolt and washers
- 4x cupboard stoppers (to raise board higher than securing bolts)
- Shifting spanners (Wrench) with hole in the handle min 8mm

Ingredients

Cake

- 12" square

Compound chocolate

- 1.5kg milk chocolate

Ganache

- 750g dark

Sugarpaste

- 2.5Kg white

Modelling chocolate

- 2.5Kg milk (or dark, just not white)

Colours

- Dark chocolate - Barco
- Super black - Barco
- Spiced gold metallic - Barco
- Sterling silver - Barco
- Bronze - Barco
- Barco quick paint

Other

- 15mm black ribbon
- Glue stick