

Moroccan Wedding Cake Material List:

Tools

Knives

- Small Sharp knife
- Palette knife
- Serrated knife

Paintbrushes

- Selection of small, medium and large

Modelling Tools

- PME tools set

Cakey tools

- Acetate smoothers
- Cake smoothers
- Metal ruler
- Petal cutter 2.5"

Moulds

- Wild Meadow - Karen Davies
- Buttercream flowers - Karen Davies
- Long dog fur - Marvellous moulds

Other

- Ribbon cutter
- Wire cutters

Ingredients

Cake (Paul uses dummy)

- 8" square x3
- 6" square x2
- 4" square x3

Ganache

- 2.3 Kg dark

Sugarpaste

- 1.2Kg white - Massa Ticino
- 750g red - Massa Ticino
- 750g yellow - Massa Ticino
- 185g brown - Massa Ticino

Colours

- Radiant gold - Sugarflair
- Antique gold - Sugarflair
- Bronze splendor - Sugarflair
- Primrose - Sugarflair
- Pure gold - Sugarflair
- Chocolate brown - Sugarflair
- Black magic - Rainbow dusts
- Rust - Rainbow dusts

Other

- 15mm black ribbon
- Dowels
- Glue stick
- 22g wires
- White florist tape
- Barco quick dry paint