

Antique Urn and Succulents

INGREDIENTS

4 x 8 inch round cake (1 inch deep)

Buttercream of your choice to fill the cakes

1kg chocolate ganache

500g Rice Crispy Treats

500g modelling chocolate

4/500g light stone or ivory fondant to cover board

1.5kg stone coloured fondant (blend drops of black and yellow gel pastes)

1kg Sugar Clay / Modelling Chocolate or Gum Paste coloured to pale and mid green.

Petal Dusts : Black, Chocolate Brown, Lemon Yellow, Apple Green, Garden Green, Forest Green, Lavender, Aubergine, Deep Purple, White

Pro Gels : Apple or Leaf Green, Black, Yellow

Cornflour

Dipping solution or food grade alcohol

Shell and Shine Edible Glaze spray

MATERIALS

10 inch square MDF board (9mm thick) with offcuts for feet

4 inch round MDF circle (4/6 mm thick)

4 inch round cake card

8mm threaded rod. 2 lengths, 9 inches long

8mm nuts x 8

8mm washers x 8

6 inch cake card (optional)

Pliers

Jigsaw

Power drill

Junior hacksaw

Hot glue gun (to attach feet to board)

Plastic straws to cover rods

Foil tape

Spatula

Flexible dough scraper

Plastic sugarcraft rolling pins (large and smooth)

Scalpel

Self healing cutting mat

Trip tip chisel tool or blade tool

Ball Tool

Cake smoother

Cake Steamer
Marvelous Moulds (Large swag) or similar
Foil Paper
Small scissors
Lily Petal Cutter / 2 sizes
Lily Petal Veiner / 2 sizes
Florist wires 26 gauge cut into short lengths
Florist Wire 20 gauge to form central stem
White Florist Tape
Variety Dusting Brushes (food use only)
Palette and small bowls
Plastic gloves