# **Country Wedding**

## **Tools**

## **Knives**

- Small Sharp Knife
- Palette knife
- Serrated knife

# **Paintbrushes**

- No12 flathead
- No 0

# **Modelling Tools**

• Dresden tool

## **Cakey Tools**

- Acetate smoothers
- Rolling pin
- Scalpel
- Old stone wall mould Katy Sue Designs
- 5 petal blossom cutters (small and medium)
- 2" round cutter

# <u>Other</u>

- Airbrush
- Turntable
- Wire cutters
- Star piping tip
- Pasta roller (optional)
- Scissors

## **Ingredients**

# Cake (or dummy)

- 8" round (6" depth)
- 6" round (6" depth)
- 4" round (6" depth)

### **Ganache**

• 1.8 Kg dark chocolate ganache

### Cake Boards

- 12" round cake drum
- 6" and 4" cake card

### **Sugarpaste**

- 1.5 Kg White couture
- 500g Lincoln green
- 250g Emerald green
- 250g Grey
- 175g Chocolate brown
- 100g Brown
- 15g Pale pink
- 15g Lilac
- 10g Flesh
- 10g Black

### **Airbrush colours**

- Blue Kroma Kolor
- Green Kroma Kolor

### **Paint**

• Metallic black - Rainbow Dusts

### **Other**

- Dowels
- 3.5-4cm polystyrene balls (for your models heads)
- Paper
- Cocktail sticks (to support the models heads)

- Tylo powder
- Corn flower puff
- 15mm lime green ribbon