

Three-Eyed Monster

Tools

Knives

- Palette knife
- Sharp cutting knife
- Serrated knife

Modelling Tools

- PME set

Cakey Tools

- Acetate cake smoothers
- Rolling pin (large and small)
- Round cutter set
- Paint brushes No 1 & 6

Other

- Ruler
- Hot glue gun
- Scissors
- Water spritzer bottle

Stand

- 3x 4", 6", 10" Round cake drums
- 2x 15cm (10mm) threaded rods
- 8x Nuts and washers (10mm)
- Spanners
- Drill with 10m spade bit

Ingredients

Cake

Paul carves his cakes using 6" and 8" square cakes

However, ideally you should use:

- 2x 6" round cakes (3" depth)
- 1x 6" round at 1.5" depth

Ganache

- 600g Dark chocolate ganache

Sugarpaste

- 1Kg White
- 125g Blue
- 80g Red
- 50g Black
- 30g Lime green

Petal dusts

- Rose - Rainbow dust
- Black magic - Rainbow dust

Other

- Tin foil
- Sugar glue
- Cornflour puff
- Bamboo stick
- 15mm red ribbon
- Glue stick
- Shell and shine