VINTAGE GLAMOUR

Knives

- Sharp cutting knife
- Serrated knife
- Palette knife

Moulds

- Border and border mould
- Art deco filigree mould - Karen Davies
- Plaited borders - Karen Davies

Paintbrushes

- Soft wide paint or pastry brush
- Soft powder brush
- Small paint brush

Cakey Tools

- Rolling pins large and small
- Flexi smoother
- Acrylic smoothers
- Metal scrapers
- Rose petal cutter set
- Ball tools
- Round cutter set (5,7,8,10cm)
- Round cutting guides 4,5,6,7,8" (mix of card, drums and cutters)

Other

- Pasta roller
- Turntable
- Piping bag
- Piping tips: #1 tip + #2 tip and coupler
- Hot glue gun
- Measuring tape
- Masking tape
- Ribbon cutter (or pizza cutter)
- Petal pad
- Apple tray or former for petals
- Vinyl/ plastic bag to keep gumpaste in

Ingredients

Cake(or styrofoam)

- 6" round cake/styro x 6" high
- 8" round cake/styro x 6" high
- 9" round cake/styro x 6" high
- 4" round styro x 1" high separator
- 2 ¾" ball (cut in half)

Ganache (for cake)

- 2kg dark chocolate (assuming no layers see our calculator)

Cake cards and drums

- 14" round drum
- 8" round card (to be used as a guide adding the bottom tier ruffles)

Sugarpaste

- 5kg white

Flowerpaste (gumpaste)

- 350g white

Lustre

- Pearl white - Rainbowdusts

Other

- 6 sheets of wafer paper
- Flexique edible fabric
- Cake lace sequin mat
- Cake Lace
- Flexique lace
- White royal icing
- Pearl dragees
- White long sprinkles/ pareils
- Baking paper
- Tylose
- Cornflour/icing sugar puff bag
- Piping gel/ crisco + brush

- 26g and 18g white wires
- White florist tape
- Flower glue (typlo and water)

Learning outcomes/ techniques;

- Vertical ruffles

- How to work out and create even patterns on your cake

- Flexique to create a satin material look

- David Austin statement rose

- Using moulds to create patterns and shapes

- Creating layers of pattern and texture

- Piping

- Lace sequins

- Covering extended height tiers

- Using lustre for effect