**Janette MacPherson**

**Wishing Well Tutorial**

**Ingredients**

1x 8” round cake 5” tall

1x extra 8” round layer 1” deep

1.5kg Buttercream filling

800g white Ganache

2kg white sugarpaste

75g green modelling paste/gumpaste/flower paste

50g pink modelling paste/gumpaste/flower paste

50g lilac modelling paste/gumpaste/flower paste

50g white modelling paste/gumpaste/flower paste

**Tools & Equipment**

Round 16” MDF board 12mm thick

Round 10” MDF board 9mm thick

2x 15” 8M threaded rod

8x M8 nuts and washers

Drill with M8 bit

Spanners

8” round cake card

Board covering foil

PVA glue/glue stick

Scissors

8mm plastic straws

Small bucket from craft shop no wider than 3.5”

Small chain/twine

Glue gun

Bucket mechanism – TBC! 😊

Dresden tool

Scalpel

Rolling pin

Palette knife

Serrated knife

Tin foil

Vodka/clear spirit

Kitchen roll

Wood texture mat

Cocktail stick x1

Small ivy cutter and veiner

Small 5-petal flower cutter

Small scissors

Edible glue and brush

Airbrush with assortment of airbrush colours