

CakeFlix

Scary Witch Mabel McTavish Tools & Ingredients

Tools

Knives

- Small craft scalpel

Cake knife for carving or serrated bread knife

Modelling Tools

- Cake dutchess modelling tools
- Plastic Dresden

Paint brushes

- Fractal paint brushes various sizes
- Sugar press 0 brush

Cakey Tools

- The old piping bag eye mold and bark mold
- Flexi smoothers
- Palette knife/spatula

Other

- Rice krispies and marshmallows
- 200g rice krispies
- 200g marshmallows - Melt the marshmallows in the microwave till puffed up and gooey then add in your rice krispies and give it a good mix. Wrap in clingfilm and allow to sit for a day or till cooled and easier to work with.
- Clear alcohol for painting (vodka preferably but i used clear bacardi)

Ingredients

Dummy

- 4" polystyrene egg x 2 and a selection of polystyrene balls various sizes

Cake Cards

- 5 - 4" thick cake board - one for the cake and 3-4 for under your board
- 12" square thin cake board
- Roll of sticky aluminium foil/tin foil
- Mdf board cut to 24" length and 9" wide can use smaller if desired

Ganache

- white chocolate ganache but can use dark if preferred

Sugarpaste

- Cake dutchess covering paste 1 and a half kg

- Cake dutchess modelling paste one tub (you won't use all of it!)
- The chocolate bar modelling chocolate two bars (i used about one and a half)

Colours

- Fractal colours -
- Gel colours
- white/brown/peach/orange/claret, azure blue/green, lilac, vivid green, grass green
- DUSTS (fractal)
Green apple, moss green, citrus green

Other

- M8 threaded rod
- Nuts to fit M8 rod 2 and a locking nut
- Florist wire 18 gauge
- Couple of cocktail sticks
- Florist tape
- Cake pop sticks