

## Tools

#### **Knives**

- Scissors
- Paper cutter
- Exacto knife

### **Modelling Tools**

• Silicone sculpting tools (Helpful, but not required, toothpicks can also be used)

#### Paint brushes

- Thin detail brushes
- Flat brushes

#### **Cakey Tools**

- Silicone work mats
- Chef's blowtorch
- Simi Sugar Pump
- Small Fan
- 250 Watt Heat Lamp (optional)

#### Other

- Simi Castle Sculpture Mat Set
- Simi Silicone Cobblestone Impression Mat
- Silicone Spatulas
- Silicone Bowls
- Microwave
- 6" Metal cake pan
- Paper towels
- Ruler
- Non-toxic pencil or food marker
- Metal knife/spatula/palette knife
- Gloves (to protect your hands when working with isomalt)

# **Ingredients**

#### Cake

- 6" Fondant Covered Cake
- 8" Fondant Covered Cake
- Two 4" wide, 2" tall round separators

#### **Other**

- 5 sheets wafer paper
- 5 lbs Clear Simi Isomalt
- Gold Luster Dust
- White Petal Dust
- Clear Alcohol for Painting
- Clear Edible Glaze Spray
- Cooking Spray
- Wafer paper conditioner
- Piping gel