

Rhianydd Webb Rodney Raccoon Equipment List

Tools

Knives

- Smooth bladed sharp knife
- Long Serrated knife
- Scalpel
- Squires Kitchen small palette knife
- Large Palette knife
- Small Palette knife

Modelling Tools

- PME Dresden
- PME small scribe
- PME bulbous cone
- PME scalpel

Paint brushes

- Large and medium brushes. ½" wide approximately
- Detail brushes (I used Sugar press)
- Palette

Cakey Tools

- Angled tweezers
- Small rolling pin
- Handled granite rolling pin (or your choice of large rolling pin)
- Dekofee stainless steel ball tool

Other

- Cocktail sticks
- Kitchen paper
- Cel pad (flower pad)
- Large Leaf cutters and veiners – I used:
- Jem Hedera Helix large Ivy cutter

- Large Oak Leaf cutter
- FMM Large Japanese maple leaf cutter
- Sugar City maple leaf veiner
- Aldaval Oak leaf veiner
- Squires Kitchen Great Impressions Heuchera veiner
- Flexi smoother
- Glue gun and glue sticks
- 22cm long M8 threaded rod plus 4 repair washers and 4 nuts
- Junior hack saw
- Adjustable spanners/wrench x 2
- Foil
- Sugar Press Sassy letter set

Ingredients

Cake

- 1 x 18"x12" sponge (2 " tall)
- (I used 625g each of Stork Margarine, castor sugar, self Raising Flour and Eggs plus 200g of plain flour plus vanilla extract and milk to adjust the mixture for the above tins – baked at 160deg C fan assisted for 1 hour approximately)

Cake Cards

- 12" round cake drum with four feet 1" deep glued to the base
- 6" round double thick cake board

Ganache

- 300mls double cream to 900g white chocolate

Sugarpaste

- 2kg Renshaws Décor Ice ready to roll

Colours

- Fractal Colours Fulfill Gels - lemon yellow, brown, orange, red, chestnut brown
- Fractal Colours Fundustic – black, white snow, glowing bronze
- Fractal Colours Airbrush Colours – eggplant, lemon yellow, orange, red, eggplant, indigo blue, brown, dark chocolate, leaf green, ivy green
- Airbrush cleaner

Other

- 900g Buttercream (300g butter to 600g icing sugar and flavour)
- Culpitts Dipping Solution or alcohol to paint
- Edible glue
- Cornflour puff
- PME petal base or trex
- Icing sugar shaker
- Squires Kitchen white flowerpaste 100g
- Saracino modelling paste black 10g
- Saracino modelling paste skintone 14g
- Saracino liquid shiny