

# <u>Tools</u>

## <u>Knives</u>

- Long carving knife
- Small utility knife
- Craft knife

## Modelling Tools

- Small non stick rolling pin
- Non stick mat, non slip mat amd food bag, polypocket or plastic sheet
- Foam pad
- Cornflour pouch
- Sterilised pin or acupuncture needle
- Balls tools
- Dresden tool
- Corn Husk veiner or some 30 gauge wires haved and twisted together at tone end
- Small scissors
- Celpin or pointed toil
- Sugar glue and brush
- Circle cutter
- **Cutters:** anemone cutters (you can use small rose petal or eucalyptus leaf ones), petunia cutter or similar for collar details
- FMM border strip cutter for the edge of jacket
- Veiners: anemone veiner, small rose petal veiner or silk veining tool
- Templates: available to download
- Tinfoil for texturing
- spoons, apple tray, tinfoil or dimpled foam to dry flowers
- Veining or texturing tools or mats for the dress details

## Paint brushes

• Various flat brushes for dusting colours

## Cakey Tools

- Large Rolling pin
- Smoother
- Pizza wheel cutter or knife
- Palette knife
- Bowls
- Spatulas
- Disposable gloves
- Icing shaker or pad

- Pastry brush for applying water/glue
- Turntable
- Clingfilm

### <u>Other</u>

- Flower or gumpaste ( colour as required with colours below) except black paste it is better to buy this or colour with House of Sugar Black powder colour
- 24/26/28 & 30 gauge wires
- Wire cutters
- Fine nosed pliers or angled tweezers
- Small seed head or hammer head stamens
- Camera Blower
- 1/2 width white and green florist tape
- 1250 g royal icing
- Piping bag and no 1 or 0 piping nozzle
- 1 x metre of ribbon approx

## <u>Ingredients</u>

#### <u>Cake</u>

- 3 x 8 " round cakes x 2.5" deep
- 1 x 7 " square cake x 2.5" deep

## Cake Cards

- 16" cakeboard ( or a 14" if preferred)
- 1 x 9" cakeboard
- 1 x 8" cake card (hole in centre for dowel)
- 1 x 5" cake card (hole in centre for dowel)
- Cake card for shoulders, cut from templates provided

#### <u>Ganache</u>

• Approx 4 kg ganache

#### Sugarpaste

• Approx 3.5 kg White sugarpaste for the cakeboard, coloured sugar paste for the dress : peach, pink, 2 shares of green

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#### <u>Colours</u>

• Paste colours : Sugarflair Bitter lemon/lime, Wilton Kelly Green, sugarflair Melon,

- **Gel colours**: Progel orange, Progel Claret, Fractal Colors Peach
- **Dust Colours:** Sugarflair dust colours:Black, Chocolate, Skintone, Cornflower, Deep purple, African violet, white, Lemon Yellow. Edable Art Ultramarine, Rainbow Dust Autumn Green

#### <u>Other</u>

- **Stamens**: if you are using white: Isopropanol Alcohol & Black dust or Black Airbrush colour or Black food pen
- Black Pollen dust ( use semolina, ground rice, polenta or gelatine and shake with black dust colour
- Coloured sugar for mimosa granulated sugar, shake with some yellow dust colour
- Tealight Candle and matches or lighter
- **Dowels:** I x long dowel for centre 16" long, 5 dowels for bottom tier of skirt, 3 dowels for upper tier of skirt
- Sugarflair Finishing sparkle pump spray
- Measuring tape or ruler