

<u>Tools</u>

<u>Knives</u>

• Small angled palette knife, small and large scissors, floristry wire cutting scissors, scalpel.

Modelling Tools

- Dresden tool (JEM / PME)
- Veiner
- Ball tool
- Cone shaped modelling tool

Paint brushes

- Selection of flat and round headed brushes for wet and dry use
- Plastic paint palette

Cakey Tools

- No.2 PME piping tube
- Metal Texture tool *
- Medium & Large rolling pin
- Spaces
- Smoothers
- Pastry brush
- Icing sugar dredger / shaker
- Autumn mould large from the four seasons collection *
- Art Deco, bow, garland & poppy centre mould*
- Poppy veiners (diamond paste and Mould co.)
- Gypsophila stencils set of three *

<u>Other</u>



- Angled tweezers
- Wooden dowel
- Posy pick
- Piece of plastic document wallet
- Wires green 26g, white 33 or 35 g, green scientific or fine floristry wire.
- Black seed head stamens
- Green stemtex (floristry tape)
- Tube glue / non toxic
- One metre of red ribbon

Ingredients

<u>Cake</u>

Bottom tier if using real cake

• 2 x 6.5 cm deep x 15 cm round cakes layered with ganache.

Top tier if using real cake

• 2 x 5.5 cm deep x 10 cm round cakes layered with ganache.

<u>Dummy</u>

- 1 x 15 cm round x 15 cm deep (bottom tier)
- 1 x 10 cm round x 13 cm deep (top tier)

Cake Cards

- 1 x 25 cm deep cake board
- 1 x 10 cm thin cake card if using a real cake

<u>Ganache</u>

• 900g ganache

Sugarpaste

- 1.600kg Celebration (Renshaw Napier)
- 100g Flower and modelling paste

<u>Colours</u>

- Paste colours- Rainbow dust paste- Olive green, yellow.
- Edable art Rain forest ,Pistachio,Spring green, Royal, blue, Tangerine, Biscuit , Porcelina, Garnette
- Squires Kitchen- Nasturtium, Poppy, Sunflower,

<u>Other</u>

- Trex or vegetable shortening
- Rice paper
- Clear alcohol / vodka or other (min 37 % Vol)
- Glycerine

- Small paper piping bag
- Empty cereal packet (to protect the board when colouring)
- Pencil
- Poppy petal template
- Three cake dowels for the bottom tier if using real cake

Items marked with * are Stephen Benison / sugar artistry products available from www.sugar-artistry.co.uk