

Main Tools & Material List

CAKE DECORATING TURNTABLE (optional)
ICING SPATULA (to smooth the ganache on the cake)
CAKE ICER BAG (optional for filling in the cake)
CAKE TIN 20x9cm
ROLLING PIN SMALL (Optional with Guide Rings)
ROLLING PIN
SCULPTING KNIFE
FONDANT TRIMMER
EDIBLE GLUE or WATER
PIPING GEL
FONDANT SMOOTHER
BRUSH SET
TOOTH PICKS (to connect the hat on Santa's head)
DOWELS (to support the on Santa's head)
TEMPLATES (for Santa's Face and Brick Wall)
PASTRY RULERS THICKNESS STRIPS

Santa's Head

Decoration Material List

600gr White fondant: Cover the Cake / beard/Moustache/eyebrows
100gr ivory Fondant (or mix white fondant with ivory edible paste): Face
50gr Pink Fondant (or mix white fondant with ivory and pink edible paste): Nose & chicks
10g Black Fondant: Eyes

Santa's Hat

Decoration Material List

Red Fondant 400gr / to cover the hat
White Fondant 200gr / to cover the pompon and lower border

Chimney Top

Material List

600gr Grey fondant (Mix White & Black Fondant)
25x25x7cm Dummy
Note: If you cut the fondant 25x8cm, the mini marshmallow will hold better.

Chimney Bottom

Material List

600gr Red Fondant (Funcakes)
20x20x10cm Dummy
Brick Wall Stencil 10,5x4,5cm

Cake board

Square Board 27x27cm 4mm thick (Funcakes) -> Chimney Bottom
Round Board 23cm 4mm thick (Funcakes) -> Santa's Head

Snowflakes Decoration

Material List

Snowflakes Fondant Plunger Cutter Set (Ateco)

Edible Lustre Spray Pearl White (Funcakes)

100gr white fondant