

# Tools

#### **Knives**

- Serrated cake knife
- Small sharp knife
- Mini palette knife

## **Modelling Tools**

- Dresden tool
- Ball tool

#### Paint brushes

- 00 paint brush
- Air Brush

## **Cakey Tools**

- Short fur texture mat Marvelous moulds
- Blossom plunger cutter PME
- Small round plunger cutter PME
- Large rolling pin
- Small rolling pin

#### Other

- 14in round drum board
- 12 in round drum board
- Lolly sticks x2
- 2in round cake card or 5cm round cutter to cut own
- 8mm threaded rods 20cm long x 5
- 13mm spanner x 2
- 8mm nuts x 20
- Washers x 20
- PTFE tape
- Scouring sponge/pad for texturing

# **Ingredients**

#### Cake

• 6in Square madeira (3in high)

## **Cake Cards**

• 9in round cake card

## Ganache

• 300g Dark chocolate ganache

## Sugarpaste

• 1kg white, 700g green, 10g black

## **Airbrush Colours**

• Peach, brown, black

## Other

- 300g Modelling chocolate
- 700g Saracino pasta model, white, 50g red
- Paste colours teddy brown, black
- Rejuvenator alcohol