

## Tools

### **Knives**

- Palette Knife
- Serrated knife Knife

### **Paintbrushes**

- No 6
- Long bristle brush

### **Modelling Tools**

- PME tools

### **Moulds (Karen Davies)**

- Chunky Rib mould
- Cable Knit mould

### **Caakey Tools**

- Cake smoothers
- Acetate smoothers
- Large rolling pin

### **Other**

- Ribbon cutter

## Ingredients

### **Cake**

- 1 x 8" x 3" deep
- 1 x 8" x 2" deep

### **Ganache**

- 1kg dark chocolate

### **Cake Card and Drums**

- 12" round drum
- 8" round cake card

**Dusts**

- Satin Silver - Rainbow Dust
- Pearl White - Rainbow Dust
- White - Rainbow Dust

**Sugarpaste**

- 3kg white (The Sugarpaste)
- 400g brown
- 200g red
- 10g black
- 250g marzipan (or any sugarpaste)

**Pro Gel**

- Grey - Rainbow Dust
- Black - Rainbow Dust

**Other**

- Edible glue
- Water spray bottle
- 2 x 18cm armature wire (3mm thick, can be bought from amazon)
- 96% alcohol dipping solution
- 15mm grey
- Confectioners glaze