

Summer Romance wedding cake

Tools

Knives

- Small 9cm and Large 20 cm palette knife
- Cutting knife to layer the cake

Modelling Tools

- Dresden tool
- PME veining tool
- Ball tool
- Small and large rolling pin

Paint brushes

- Selection of round and flat paint brushes

Cakey Tools

- Cake smoothers
- Medium and large rolling pins
- Plain pastry cutter round - 4in
- White flower wires
- White florist tape
- Wire cutters
- Small and large scissors
- Small paint palette
- Angled tweezers

Other

- Scalpel
- Ruler
- Cutting boards
- Dimpled foam sponge
- Cling film

- Funky flower cutter *
- Mini stencil sequins *
- Flower garden cutter *
- Naked leaves cutter *
- Styrofoam cake dummy to put wired flowers and leaves into
- Five small flower pics
- Glass wine tumbler
- Double sided clear tape
- Small plastic tea strainer
- Templates download for rice paper flowers

Ingredients

Cake

- 8in round (20 cm x 15 cm deep)
- 6in round (15 cm x 13cm deep)
- 4 in round (10 cm x 13 cm deep)

Sliced and layered with white chocolate ganache

Dummy

- Choice to use top tier as a dummy cake

Cake Cards

- 1 x 14 in Drum cake board
- 1x 6 in thin cake board
- 1 x 5 in thin cake board

Ganache

- 1.75 kg White chocolate Ganache

Sugarpaste

- 5.5 kg of white sugarpaste - Renshaw white professional
- Flower paste of choice- Renshaw Flower and modelling paste
- Mexican or Gum paste
- Clear Alcohol
- Small amount of glycerine

Colours

- Pink paste food colour - Progel
- Pink and Mauve powder colour dusts
- Super pearl lustre powder * Sugar Artistry
- Light silver Click twist progel food colour.

Other

- 1.5 mtrs 10mm wide ribbon for the bottom tier
- 1.5 mtrs of 3 mm wide silver ribbon
- 5 sheets of rice paper- Saracino