

# CakeFlix

Deluxe Milkshake Tools & Ingredients

## Tools

- Airbrush (you can also dry-brush with petal dust for a similar look if you do not have an airbrush)
- Base Board (mine was an 8" round drum)
- Exacto knife
- Large cutting knife
- Collection of paintbrushes
- Rolling Pin
- Modeling tools
- Selection of paint brushes
- Carving Knife
- Pallet knife
- Rubber Cup Mould

## Ingredients

- Two 4" cakes cut into four 1" high rounds
- 1 cup of chocolate ganache (200g)
- 1 cup of Buttercream (130g)
- 3lbs/3.4kg of fondant (I used white Wilton)
- Rainbow sprinkles
- Gel colors: Blue, Pink, Brown, Red
- Airbrush Colors: Yellow, Red, Black
- Wooden skewers
- Tylose powder
- Glaze (I used Super Shine from @PoppyPaint. A few of my other favorites are 'Edible Glaze by Portaleo Paints, and Confectioners Glaze by CK Products.