

CakeFlix

Gothic Buttercream Wedding Cake Tools & Ingredients

Tools

- 1 x small coupler
- 1 x large coupler
- 1 x tip 88 (loyal)
- 1 x tip 21 (Loyal)
- 1 x tip 1M
- 1 x tip 2
- A offset spatula
- 1 x tall scraper
- 1 x set of More Texture Palette knives (or similar)
- Extra buttercream in white for the flowers.
- A length of baking paper
- Colours - Monica used Plum petal dust, avocado petal dust, brown petal dust, Burgundy by Colourmill and a little black buttercream

Ingredients

- 12" round or cake board – either white, black or marble
- 1 x 7" round cakes 3 x 1" layers
- 2 x 5" round cake -5 x 1" layers
- 1 x 4" round cake - 3 x 1" layers
- 1 x 7" cake board
- 1 x 5" cake board
- 1 x 4" cake board
- Buttercream for torting
- Black buttercream for finish and piping
- 8 x dowels
- 2 piping bags