

CakeFlix

Holiday Granny Cake Tools & Ingredients

Ingredients

- Modelling paste - Cake dutchess modelling paste
- Modelling chocolate - The chocolate bar (life in sugar by Laura Dodimead colour - porcelain
- Quantity - I use 120g cake dutchess modelling paste and 30g of the modelling chocolate. Play about with the quantity till you are happy with the consistency. You can just use the modelling chocolate by itself if you like as it is a great chocolate for blending and holding its shape! This is just what I like to use. The decision is yours! yourssssssssssss!
- Polystyrene egg or ball of tin foil - 5cm
- Polystyrene egg - about 6cm high (size will differ depending how big you are making her/him)
- Fractal Gel colours - claret, vivid red, snow white, brown, grass green, black fractal edible pen, yellow, orange, pink, purple
- Kitchen roll
- Malibu alcohol for mixing the paint (or any alcohol or water will do)
- Fractal supearl shine sparkling gold dust
- Sugarflair colour - Navy

Tools

- Dresden tool
- Ball tools (selection of sizes)
- Selection of paintbrushes
- Sugarpress brush 00
- Cocktail sticks
- Florist tape to cover the polystyrene egg any colour but better if it is white
- Small star cutter
- The old piping bag eye mould