

CakeFlix

Santa's Boot Cake Tools & Ingredients

Tools

Knives

- Large knife for carving
- Small knife or scalpel

Modelling Tools

- Dresden tool
- Stitching tool
- Ball tool

Paint brushes

- Variety of round and flat brushes

Cakey Tools

- Fur texture mat - Marvellous Molds Long Fur Embossing Mat
- Knitted texture mat - can't find mine online, but Marvellous Molds also have one on the Cake Decorating Company website
- Merry Christmas stamps - Sugar Press by Crafty Designs
- Rolling pins, small and large
- Flexible smoother
- Cocktail sticks/thin dowel
- Scrubbing brush x2 – clean/new!

Ingredients

Cake

- Choc biscuit cake, to fill 3x 5" round tins (3" tall)
- 780g crushed digestive biscuits
- 900g chocolate (I did 50/50 dark & milk)
- 306g butter
- 384g syrup
- 300g sultanas
- 300g cherries
- Few handfuls mini marshmallows

Cake Cards

- 12" round drum

Ganache

- Only if changing recipe to sponge, just need a small amount of melted chocolate

Sugarpaste

- 1kg white sugarpaste
- 250g white modelling paste

Other

- Karen Portaleo Edible Oil Paints in red, brown, yellow, blue (or similar dusts)
- Faye Cahill gold dust
- Vodka
- Selection of candy canes and sweets for the top of the boot