

## Tools

#### **Paint brushes**

- Dusting flat brushes
- Medium paint brush
- Small paintbrush
- Pastry brush

#### **Cakey Tools**

- Rolling pin
- Small rolling out board for flower making
- Cutting mat with measurement grid ( cm )
- Smoother
- Spacers
- Flexible cake smoother
- Turntable
- Palette knives- small, medium
- Serrated knife
- Cake spacers for slicing cake
- No.1 & 2 piping tubes
- Run out film or similar
- Scissors, large and small
- Wire cutters
- Angled tweezers
- Dimpled sponge
- Ruler
- Tube glue

### Other

Modeling tools PME

Cel pad

- \*Flower garden cutter (FC108)
- \*Teardrop cutter ( CLS 05)
- \*Scroll Link Twist cutter (001F)
- \*Snowdrop cutters (FC108)
- \*Daffodil cutter and trumpet mould (MF1+C)

- \*Texture tool (TT01)
- \* 4 x half spheres formers (FM 4S)

Equipment marked with \* are from Stephen Benison Sugar Artistry Ltd

24, 26,28 green wires Flower pic

Pale green stemtex / floral tape

Yellow stamens

Small piping bags

Dry styrofoam or similar to place flowers into

# **Ingredients**

#### **Dummy**

- 8 in sphere chocolate cake
- 5 in round chocolate cake

#### **Cake Cards**

- 2 x 8 in (20 cm) round cake cards
- 12 in (30 cm) round cake drum
- 10 in (25 cm) round cake drum
- Green ribbon

#### Ganache

- 800 g Chocolate ( 3/4 milk 1/4 dark mixed )
- 350 mls whipping cream

#### Sugarpaste

- 1.5 kg pale green
- Flowerpaste
- Mexican paste
- Royal icing
- Trex or vegetable shortening
- Tylose glue

### Colours

## Paste Food colours - (Progel)

- Gooseberry
- Olive green
- Lemon yellow
- Chestnut brown
- Caramel paste

### <u>Other</u>

# Powder colours ( Edable Art )

- Snowflake white
- Forsythia yellow
- Biscuit
- Tangerine
- Mauve Mist
- Spring green
- Rainforest green