

Ingredients

- Cake around 10" x 4" x 4"
- 340g Ganache
- 850g Light brown fondant
- 250g Ivory fondant
- 100g Compound chocolate dark
- White Modelling chocolate 400g
- 300g Rice Cereal Treats
- Vodka for painting
- Piping Gel
- 8 Bourbon cream cookies (or similar)
- 4 Oreo cookies (or similar)

Karen Portaleo Paints - or another oil based edible paint

- Green
- Yellow
- White
- Cocoa Butter drops

Dusts

- Green
- Yellow
- White
- Black
- Summer Yellow
- Chocolate Brown
- Petal Rouge
- Red
- Pumpkin Orange

Tools

- Square Cake Drum 14"
- Piping bag
- Acupuncture needle
- Rolling Pin
- Flexi Smoother
- Acetate sheet (around 14" x 10")
- Cerated knife or steak knife
- Cling Film / Saran Wrap

- Tin Foil / Aluminium foil
- Ruler
- Dresden tool
- Detail tool / dental tool
- Pointed tool
- Cerart Tool K2220 (recommended but not necessary)
- Blade / X-acto knife
- Spectrum Flow Wipeouts (food safe wet wipes)
- Paper Towel / Kitchen paper
- 3 Flat wide paintbrush
- 3 Fluffy medium brushes (makeup blusher brush)
- 1 Fine detail brush
- Q-Tips / Ear Buds
- Dish Scrubber (clean and only for cakes)