

CakeFlix

Starlite Wedding Cake Tools & Ingredients

Equipment

- Small sharp knife
- Palette knife (small)
- Craft knife with a clean new blade
- Non-stick rolling pin large
- Non-stick rolling pin 6"
- Smoothers
- Flexi Smoothers
- Wire cutters
- Pliers
- Floral Tape cutter
- Celpad or other foam pad
- Ribbon Cutter
- Drying rack for flowers
- Toothpicks
- Small scissors
- Tweezers
- Dusting brushes, ideally one for each palette of colour (red, green, pink, purple, pale pink)
- Plastic freezer bags to keep paste in

Cutters

- Hydrangea cutter Diamond Paste Medium cutter 3cm (from cutter and veiner set)
- Petal cutters – Round Set 1 Squires Kitchen (cutters used 2.5cm, 3.2cm and 4.2cm wide)
- Multi Leaf cutter set – Valley Cutter Co.
- Serrated edged long leaf cutters – Fine Cut, Leaf No. 3632 & 3633

- Large Rose Leaf – Fine Cut No.577 60mm x 40mm
- Star Cutters by FMM (Cutters used Large 4cm and Medium 3cm wide)

Veiners

- Hydrangea veiner from Diamond Paste (Hydrangea cutter and veiner set)
- Medium Rose Veiner by Diamond Paste
- Rose Tea VL veiner from Squires Kitchen
- Datura XL veiner from Squires Kitchen
- Long Linear Leaf by Culpitt

Other

- Polystyrene balls (for Roses) 2cm wide or if available rose cones
- 18g wire

- 26g wire
- 28g wire
- Plastic spoons large
- Two medium sized flower picks
- Petal Protector plastic sheet or flap
- Florist tape in any dark green
- Florist tape – white (for the berries)
- Rejuvenator Spirit
- Piping nozzle No.2
- Small Piping bag
- Drum Boards, Hex 13in or alternative is to use a round. 8inch, 6inch and 4inch rounds.
- Dowels for a real cake: 2 x 2cm wide central dowels, 6 x 5mm dowels

Flowers

- Dusts for Red Rose – SK: Rose, Thrift (for inside to add depth) Diamond Colours: Dark Peony, bit of
- Diamond Colours: Kiwi (for edges)
- Dusts for Blush Rose – Sugarflair: Dusky Pink, SK Extra White
- Dusts for Hydrangea – Immaculate Confections: Bright magenta, Violet Pink, Pure Purple, EdAble
- Art: Mauve Mist, Diamond Colours: Very Dark Foxglove, Port Wine and Kiwi.
- Leaves:
- Rose Leaf – Leaf Green, Foliage Green, Woodland Green and SK: Chestnut.
- Ruscus – Sugarflair: Apple Green and Woodland Green
- Pointy Leaves: Immaculate Confections: Leaf Green and Foliage Green
- Gold lustre dusts by Faye Cahill in Shimmer Gold (lighter) and Signature Gold (darker)

Ingredients

- Cakes covered or dummies
- 10 inch octagonal or hexagonal
- 8 inch round separator 2inches deep
- 6 inch round tier 8 inches deep
- 4 inch round tier 5 inches deep
- Ganache – White chocolate 1.650kg and 550ml whipping cream or 50/50 double and single mix.
- Sugarpaste
- Teal 1.5kg (Massa mix blue, black and green or use Progel Sea Green)
- Deep Purple 600g (Coloursplash – Violet)
- Deep Blue 1.5kg (Massa Sailing blue with black or colour with Wilton Royal Blue or Progel Sapphire)
- Champagne 600g
- Royal icing – mixed amount 100g to secure tiers together and piped work
- Cornflour

- Trex or white fat