

Ingredients

Cake Dummies

- 1 x 9" round by 4" deep
- 1 x 7" round by 4" deep
- 1 x 5" round by 4" deep

Cake boards

• 1 x 15" round

Sugarpaste

- 2kg white (Saracino Pasta Top)
- 1300g brown (Saracino Pasta Top Brown)

Flower paste

• 100g white (Saracino Pasta Bouquet)

Gel colours

- Dark brown (Sugarflair Dark Brown)
- Green (Saracino Green)
- Orange (Squires Kitchen Berberis)

Modelling paste

- Red (Saracino Pasta Model Red)
- Brown (Saracino Pasta Model Brown)
- Black (Saracino Pasta Model Black)
- White (Saracino Pasta Model White)

Colour dusts

- Brown (Saracino Brown)
- White (Saracino White)
- Black (Rainbow Dust Black Magic)
- Green (Squires Kitchen Holly/Ivy)
- Leaf green (Squires Kitchen Leaf Green)
- Red (Saracino Red)

Other

- Trex
- Corn flour
- Edible glue
- 4mm black sugar pearls
- Dipping solution or high percentage alcohol

<u>Tools</u>

Knives

- Sharp knife
- Craft knife
- Shell/combing tool

Modelling Tools

- Dresden tool
- Cone tool

Moulds

• Karen Davies Rustic Woodland Bark

Cutters

- Rose Leaf cutters (FMM Rose leaf set of three) or others of your choice
- PME Heart Cookie Cutter set
- 1"/25mm round cutter
- Wilton piping nozzles No. 6, 8 and 12 or similar size round cutters

Veiners

• Rose Leaf veiner

Cakey Tools

- Cake smoother
- Ball tools
- Small rolling pin
- Large rolling pin
- Tweezers
- Groove board

Paint Brushes

- No 0
- No 1
- No 3
- No 6

Ribbons

- Green sugar florist tape
- Champagne coloured ribbon
- Florist Wires
- 28 gauge green

Other

- Posy pics
- 2 x wooden bbq skewers
- Pizza cutter or sharp knife