

# CakeFlix

## Stained Glass Isomalt Wave Cake Tools & Ingredients

### Ingredients

- 48oz Simi Isomalt
- Silicone Seashell Molds (Mine are from Simi Cakes)
- Wave CelloSheet Designs
- White airbrush color (I'm using Simi Color Splash Base White)
- Coral colored luster dust
- Blue airbrush color (I'm using Ocean Blue from Simi Color Splash)
- Silicone bowls
- Silicone tools or toothpicks
- Clear, high-proof alcohol for painting
- 8 inch Styrofoam cake dummy
- Fondant covered 2 tier cake (I'm using double barrel 4 inch tier and double barrel 6 inch tier)
- White coating chocolate tinted blue (tempered white chocolate may also be used. I used gel color to tint my coating chocolate)
- Edible pearl sprinkles
- Piping gel
- Chocolate freeze spray

### Tools

- Silicone bubble impression mat (I'm using the Bubbly mat from Simi Cakes)
- Airbrush (Mine is from DinkyDoodle)
- Exacto knife
- Silicone Spatula
- Paper towels
- Assorted paint brushes
- Plastic piping bags
- Metal spatula
- Small metal palette knife
- Simi Flex Form Molds
- Paint palette or small cups
- Gloves to protect your hands while working with isomalt
- Small fan
- Microwave
- Chef's blowtorch
- Silicone work mat
- Non-stick Teflon mat
- Scissors