

## <u>Tools</u>

- 3in x 6in high cake
- 4in x 3in high ball shaped cake
- 10in cake drum
- Dowels
- Angled palette knife
- Bendy scaper
- Serrated knife
- 3in round cookie cutter (optional)
- 4in cake card
- Toothpicks
- 2inx2in square parchment papers
- Extra board for freezing the flowers

## <u>Ingredients</u>

- Rose Wilton 104 Light Pink with a hint of Orange, 300gms
- Chrysanthemum Wilton 81 light Orange, 200gms
- Ranunculus Wilton 103 light Pink, 200gms
- Ranunculus Wilton 103 Light Peach, 200gms
- Scabious Wilton 102 Light Violet, 250gms
- Hydrangeas Wilton 102- Light Blue, 100gms and light Violet, 100gms
- Stems 3 different shades of Green in seamless piping bags, 100gms each
- Seamless piping bags: Brown, Violet, White, Yellow, 80gms each
- Leaves Wilton 352, 2 shades of Green, 100gms each
- Plain buttercream 500gms