

## Buttercream colourings and piping tips

- Red 80 grams
- Orange/Tangerine 80 grams
- Wilton Piping tip 102
- Yellow 60 grams
- White 60 grams
- Wilton Piping tip 104
- Yellow in Wilton star tip 14/16/18 100 grams
- Pink in Wilton 104 120 grams
- Light Green in Wilton 104 100 grams
- Dark Green in Wilton 104 100 grams
- Brown in seamless piping bag 80 grams
- Teal (Blue with shade of Green in seamless piping bag 80 grams
- 5 shades of Green in seamless piping bag 80 grams each
- Light Caramel in seamless piping bag 80 grams
- Yellow in seamless piping bag 80 grams
- Extra one full bag of plain buttercream 200 grams
- Light Caramel/ Light Brown to cover the cakes 600 grams

## <u>Ingredients</u>

- 8in X 6in cake, filled, covered and smoothed
- 6in X 4in cake, filled, covered and smoothed
- Seamless piping bags
- Thick piping bags
- Parchment paper squares
- Extra Cake board
- Parchment paper sheet

## <u>Tools</u>

- Edible pen/ Permanent Marker/ Pencil
- Wilton Piping tips 102, 104 (2pcs), 14/16, 352 (2pcs)
- Angled palette knife
- Cake scraper
- Cake cloth
- Flower nail
- Flower nail holder
- Scissors