

## **Tools**

- Long cutting knife & a carving knife
- Spatula
- Corn starch
- Smoothers
- Small & big rolling pins
- Thick flower wires for antennas
- Toothpicks for mirrors
- Dresden tool
- Ruler
- Exacto knife
- Brush for water
- Needle tool
- Round cutters 5&6cm
- Oval small plunger cutter if you have for headlights
- Round piping nozzles different sizes for different circles needed in the design

## **Ingredients**

- 12 inch square chocolate cake is enough with ganache. Both your recipes.
- 15-16" square cake board for diagonal cake or 14" if we place it straight
- Yellow or black ribbon with double sided tape
- Black edible marker
- Edible glaze spray (PME if you have, if not, any other brand will do)
- Red/orange gel food colours
- Sugarpaste either white that I can colour yellow or straight (bee) yellow if you happen to have it already. Also, black, blue and white.