

CakeFlix

Isomalt Champagne Bottle Tools & Ingredients

Tools

- Microwave
- Fondant smoother
- Exacto knife
- Vegetable shortening
- Large rolling pin
- Silicone sculpting tools
- Clear Edible Glaze Spray
- Silicone Molds- Mini Champagne Bottle, Champagne Glass, Strawberry (mine are all from SimiCakes.com)
- Printed Icing sheet champagne labels
- Scissors
- Sugar Pump
- Small battery operated fan
- Chef's Blowtorch
- Wooden dowel
- Rubber mallet or hammer
- Assorted detail paint brushes
- 250 watt heat lamp
- Rubber Bands
- Gloves to protect your hands while working with isomalt
- Paper towels
- Paint palette or small cups to mix paints

Ingredients

- 6" and 8" Styrofoam cake dummies
- 12" cake drum board
- Approx. 910 grams of fondant
- Approximately 1.13 kg Pre-Cooked Simi Isomalt
- 2-3 Silicone Bowls (large)
- Silicone Mats (at least 3)
- Silicone Spatula
- Non-stick baking liner mat OR aluminum foil greased with a thin coat of cooking spray
- Piping gel
- Clear Edible Glaze Spray
- Edible Airbrush Colors: Brown, Red, & Green (I used Simi Color Splash in Envy Green, Candy Apple Red, and mixed brown using Envy Green, Candy Apple Red, and Simi yellow)
- Gold luster dust (I used Wedding Gold from TheSugarArt.com)
- Clear, high proof alcohol for painting or clear edible paint thinner
- Toothpicks